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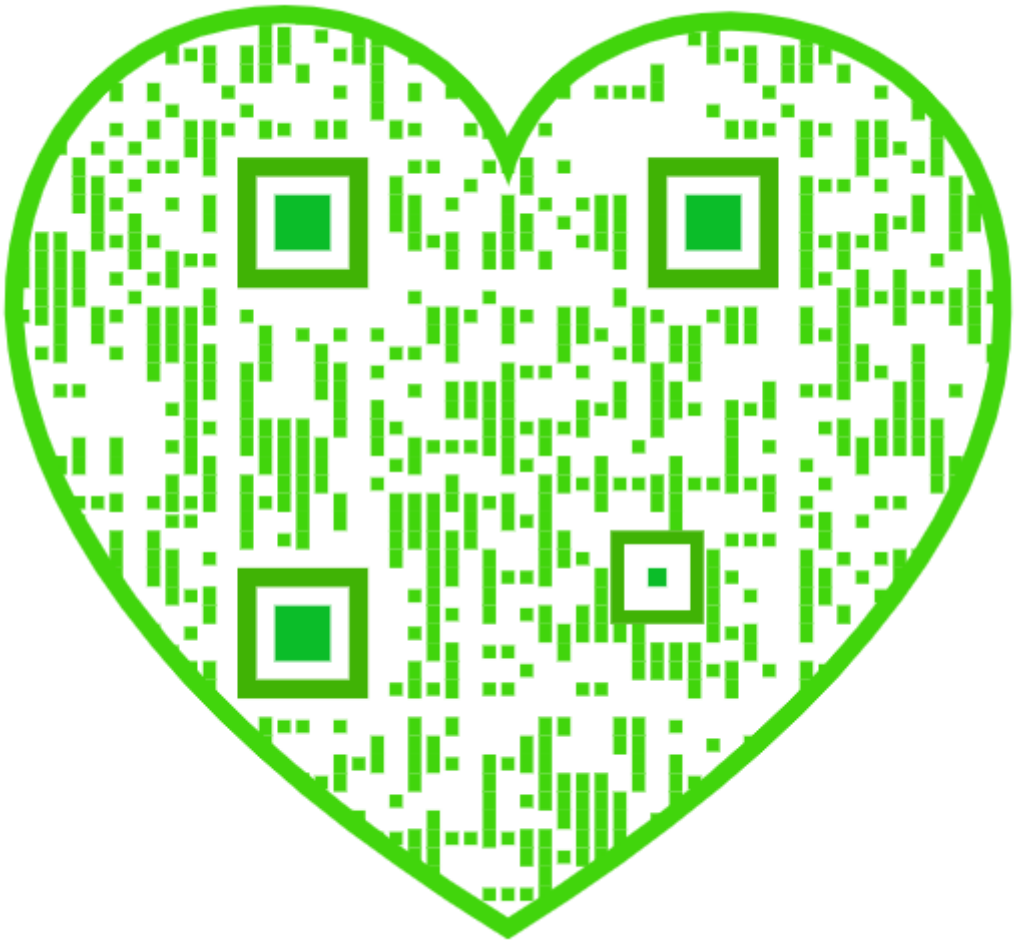
OHIO FARMER'S Home Guide Book.



THE

OHIO FARMER'S

HOME GUIDE

BOOK

A complete manual of practical instruction in every department of household economy, including the kitchen, the laundry, the dining-room, the parlor, the sleeping rooms, fancy work, home decoration, parental duty, etc., etc.

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PUBLISHED BY

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PREFACE.

This book is a compilation of the best practical articles, receipts, hints and suggestions that have appeared in the Household Department of **The Ohio Farmer** during the past few years, with the addition of new matter from other sources, to make the book the complete home manual desired. The selections were made and the articles rewritten and arranged by Mrs. Eva A. Season, a lady thoroughly competent for the task. The book is sent forth with the hope that it may be of genuine assistance to the wives and mothers of America in their arduous and responsible duties.

HOME.

This word has a comparatively narrow signification in this country; generally it is used to denote a "dwelling place." The English attach a far deeper meaning to it. To them it means "the place where the heart is," the one place on earth where, above all others, the affections are centered—father, mother, brother, sister, are all concentrated in that one word. To make our dwelling place a home it must be made attractive; it need not be fashionable; it must be neat. Do not shut out the sunshine; it may fade the carpet, but it will preserve the health of the inmates, and give an air of cheerfulness all through the house. Do not be afraid of a little fun. If you want to ruin your sons, let them think that all mirth and social enjoyment must be left on the threshold when they come home at night. When once a home is regarded as only a place in which to eat, drink and sleep, the work is begun that ends in gambling-houses and reckless degradation. Young people must have fun and relaxation somewhere; if they do not find it at their own hearth-stones, it will be sought at other and perhaps less profitable places. Therefore let the fire burn brightly at night, and make the homestead delightful with all those little arts that parents so perfectly understand. Do not repress the buoyant spirit of your children. Half an hour of merriment around the lamp, in the firelight of a home, blots out the remembrance of many a care and annoyance of the day; and the best safeguard children can take with them into the world is the blessed influence of a bright little domestic sanctum.

Encourage your children to bring their companions home with them occasionally, say once a month; allow them a cheerful room, well-lighted and warmed. Encourage them in vocal and instrumental music, in parlor games and other innocent recreations. And although it is well to look in upon them sometimes, to know them, do not remain to be a restraint upon them, but let them enjoy themselves in their own way. The fact that you take an interest in them, and try to make them happy, will be sufficient to keep them from becoming too boisterous, and will teach them moderation and self-control. Let cheerful conversation be encouraged, and the children invited to join in and ask questions. Children hunger perpetually for new ideas. They will learn with pleasure from the lips of parents what they deem drudgery to study in books, and even if they have the misfortune to be deprived of many educational advantages, they will grow up intelligent if they enjoy in childhood the privilege of listening daily to the conversation of intelligent people. We sometimes see parents, who are the life of every company they enter, dull, silent and uninteresting at home among their children. If they have not mental activity and mental stores sufficient for both, let them first use what they have for their own household. A silent house is a dull place for young people, from which they will escape if they can. Instead of swallowing your food in sullen silence, or brooding over your business, or severely talking of others, let the conversation at the table be genial, kind, social and cheering. Do not bring disagreeable things to the table in your conversation, any more than you would in your dishes. The more good company you have at your table, the better. Hence comes the intelligence, refinement, and appropriate behavior of a family that is given to hospitality. In your own conversation never lose sight of the fact that the first essential thing is truth—the next, good sense—the third, good humor—and the fourth, wit.

Boys are more boisterous than girls; it is natural to them, and they should not be unduly restrained, or it may crush out that fine manly spirit and elasticity which enable the man to surmount all diffculties. Boys and girls should be brought up together, as companions; in this way boys are more gentle, pure minded and conscientious than those educated wholly with their own sex. So girls brought up with boys are always more vigorous in thought and action, less vain and frivolous, than when under the care of women alone. In domestic happiness the wife's influence is much better than the husband's, for (the one first cause, mutual love and confidence, being granted) the whole comfort of the household depends upon trifles more immediately under her jurisdiction. By her management of small sums, her husband's respectability and credit are created or destroyed. No fortune can stand the constant leakages of extravagance and mismanagement; and more is spent in trifles than women would easily believe. The one *great expense,* whatever it may be, is turned over and carefully reflected on, ere incurred, the income is prepared to meet it, but the pennies imperceptibly sliding away do the mischief, and this the wife alone can stop, for it does not come within a man's province unless he be of intemperate habits.

It is not in economy alone that the wife's attention is so necessary, but in those niceties which make a well-regulated house. An unfurnished cruet-stand, a missing key, a buttonless shirt, a soiled tablecloth, a mustard pot with old contents are really nothings, but each can raise angry words and cause discomfort. Depend upon it there is a great deal of domestic happiness about a well-cooked mutton-chop or a tidy breakfast table. Men grow sated with beauty, tired of music, are often too wearied for conversation however intellectual, but they can always appreciate a well-swept hearth and smiling comfort. Better submit, then, to household tasks, however repugnant they may be to your tastes, than doom yourself to a loveless home. A

good appetite is essential to good digestion, but a snow-white tablecloth is a great promoter of a good appetite. No one can eat in comfort if any member of the family appears at the table in slovenly dress, with unkempt hair, showing a breadth of black under the finger nails, with a hawking and spitting, and a blowing of the nose, and associated habits. But the spotless napkin, the most splendid roast, and faultless concomitants, all amount to little if sadness is written on the face of the wife, if an angry scowl gleams from the corrugated brow of a morose husband, or a dissatisfied look comes from a child's eye, and the meal is partaken of in ominous silence.

Rather let the family table be the place of glad reunions, let courtesies more than courtly phrases be ever cultivated, let smiles wreathe every face, let light hearts, and cheery words, and obliging acts, and watchful attentions be the order of the day. These are the promoters of a healthy digestion, and these are the things which largely help to make happy homes, and good hearts and generous natures.

DR. GEO. H. CANTWELL.

HUSBANDS AND WIVES.

There is an old saying that is very true: "A woman can throw out in a spoon as fast as a man can bring in with a shovel." Some women take pride in telling how much they have used for this or that, instead of how little they could have used and obtained the same or better results. If a woman understands perfectly the platform on which she and her husband are standing, in nine cases out of ten she will be a much better wife than she would be if he never entrusted her with the many ups and downs in business life which are attached even to the life work of a farmer. A

good husband will procure every convenience which his means will permit and a good wife will ask nothing unreasonable. And so it is if their interests are one, instead of "this is mine" and "that is yours," life will be prosperous and when old age comes it will not find them dependent upon their friends, but they can enjoy the fruits of their labors, which they have garnered in past years. It is our duty to teach our children to be "diligent in business, and fervent in spirit, serving the Lord," and then, and not until then, will they be fitted to enter the work which will open to them.

When a young couple enter the matrimonial state, the heavens are very bright, not a single cloud appears to obscure the bright vision which looms up before their young eyes, but if they have not been brought up to rely upon themselves in part and have not been taught to *thoroughly* understand business matters, they will not make a success. One word to the young people: Go no faster than your means will admit. If a friend has a much nicer carriage than you, if his horses can pass yours at any time, be contented; be industrious, be honest, and the time, in all probability, will come when all of these and much more will be yours.

BENHARTINA.

WOMAN ON THE FARM.

I think of her often, "toiling on, toiling on," without rest or recreation, year after year, from the beginning of her married life until death comes and leads her out into the "great beyond." Poets have sung her praises, and sages have extolled her virtues, but, while there is virtue, little of poetry does woman find on the farm. "Seek to be good, but aim not to be great" is perhaps the poetic sentiment

with which she is most familiar. A good minister of the gospel, who has had extensive experience in country parishes thus testifies: "I know of no class of women in this country which works so hard and receives so little in return as farmers' wives. In many instances they are almost isolated from society. They are deprived of books, of pictures, indeed of every luxury, and I fear of many comforts."

Is this an over-drawn picture? Is it possible that with all that has been done for the past three centuries to elevate and better the condition of our race, American farmers' wives are left so far behind as to be only objects of pity and commiseration? Does Dryden's prophecy; "By day the web and loom, and homely household task shall be her doom," prove true in this age of progress and machinery? God forbid! But may not even the faithful, hard-working farmer's wife rise in the might of her moral and intellectual strength, and free herself from the shackles that too long have bound her? The time when the good housewife needs to "rise in the night and give meat to her household," or "seek wool and flax, and lay her hands to the spindle and take hold on the distaff," has passed away. But I think I hear one exclaim: "There is still enough left to be done I work all the time and hardly see how I can do less and keep my family comfortable." This is true and, perhaps, all too true, but could you not by good management leave some things undone that you now do, and still keep your family comfortable? If the desired result is achieved—making the family comfortable—why be so particular as to methods?

Asking some intelligent lady friends what I should write that would prove helpful to farmers' wives, one says: "Tell them not to work so many hours in a day." Another says: "Tell them to be independent and not let their husbands control every penny of money that comes into the house;" while still another bids me say that "they are not to dress their children like city children, but dress them plainly and

neatly, and take the rest of the money and invest it in good books, and then sit down with their children and read and talk over with them what the books contain." As all these suggestions seem so good, I have made a note of them, and will supplement them with my own suggestion that, above all things else, you keep your minds fresh. Feed them with good thoughts obtained by reading works of the best authors. The broken hearts, the shipwrecked lives that have resulted from the lack of good, pure, fresh thoughts, are known only to Him who readeth and knoweth the secrets of all hearts. The writer has passed many a lonely hour on the farm, but she was blessed with the companionship of good books. If she was despondent and thought herself the most unhappy of women, she recalled the fact that others had suffered and were unhappy. She recalled the fact, too, that in many cases the greatest benefactors of the race had been the greatest sufferers.

Mrs. J. E. Snow.

SUCCESS IN HOUSE-KEEPING.

Success in all branches of business depends largely upon the force of thought and skill exercised in applying labor. The business of house-keeping covers a broad field of industry, and to be a good house-keeper, requires as much study and training as it does to fit a person for a profession. When a woman can rightfully lay claim to the title of a skilled and competent house-keeper, she certainly proves that her time and thoughts have been spent to some purpose. It is not the amount of strength one possesses that fits her for success, but it is the knowledge of how and when to apply strength that brings the best results. A weak, frail woman may be able to accomplish wonders in the line of

work, but such a woman will always be found to possess tact, foresight,and a concentrative power of mind that enables her to arrange and classify a great amount of work, keeping hands, feet and brain busy at the same time.

A good housekeeper is usually a quiet worker. She never blusters, or skips from one piece of work to another, as if she has lost her reckoning. Her voice is sweet and soothing as a gentle lullaby, and quiets a rebellious spirit as if by magic. Acting upon the conviction that "order is Heaven's first law," she has a place for everything, and keeps everything in its place; the home over which she presides is a model of neatnesss and regularity. There is one point which every house-keeper, and especially inexperienced ones, will do well to consider, and that is, whether or not she is performing the work in hand in the easiest, as well as in the most effectual way. By saving one step in every minute, we save 720 steps in 12 hours, and most of housekeepers know the time more often extends to 15 hours per day. We thus find an aggregate of 262,800 steps saved in one year's time; in 25 years, 6,570,000. If the human frame was like a bar of iron, and could be moulded over when worn, it would not matter, but such is not the case, and mankind must pay the penalty if physical laws are transgressed or broken. No matter in what cause, or by what act, the transgression is made, the penalty is sure to follow, heavy or light, according to the constitution of the transgressor. In view of this important truth, is it not well to study economy of strength, as well as time, when performing the duties of every day life?

There is always plenty of washing to do;
Beds to be made, and garments too;
Meals to be got, and clothes to mend,
And just for diversion(?) the babies to tend.
No matter how well these duties are done,
They come again, with to-morrow's sun;
A never ending circle it swings,
Happy the woman who works as she sings.

This thought is worthy of note for a cheerful, contented and happy spirit is one of the most powerful auxiliaries to happiness in the household. No work performed, however continuous, if it results in bringing comfort and domestic harmony into the home circle, need be termed or deemed work in vain. DOT.

WOMAN'S MISSION.

Girls, did you ever ask yourselves what your "mission" is? This means the duty you are sent here to perform; the duty you owe to yourself and those around you. You are placed here to fill some position in life, and whatever it may be, strive to fill it well. Improve your spare moments in study and reading. Set a good example before your associates by your kindness and fidelity. This is a duty you owe to yourself.

What is the duty you owe to those around you? You see that tired, wan-looking face, don't you, almost dragging herself around to fulfill her duties? Do you ever go to her and say: "Mother, sit down or lie down and rest, I will do this?" If you did, you noticed that grateful look she cast upon you, and how, when a neighbor came in you heard her speak your praise, and say she "could never get along without her" and it made you happy, didn't it? Do you ever care for the smaller ones, wait upon them, talk with them, and humor their childish caprices? If so, you will notice how they love you; how they will sing your praise to other children as one of the best of sisters, and if a word should be spoken against you, it raises their ire. Such loyalty is worth all the kindness you can bestow. You do not forget your father, do you? When he came in tired at night, if you got his slippers and easy chair, and

read to him if he wished, or sang to him, you noticed how proud and pleased he seemed over you. He thinks to himself that a better daughter can not be found all the world over. A kind word spoken, a good deed done, may not seem much to you, but they are what makes you great, and much happier, and the world is better for your being in it.

What is a wife's mission? Half the world does not realize the great duty that is given her to perform. She was created the weaker vessel, with a higher spirit of morality, more endowed with pity, love and refinement; and it is her good influence that leads man to a better life. Her kind words, love and sympathy spur him on with a determination to make a greater success of life. She is his guardian angel. Man worships a pure, noble woman more than he does his creator. Then does it not behoove you to exert good influence? Be the kind loving wife, companion and helpmate that he thought you would be, cheerfully sharing his fortunes and misfortunes. You remember that wild speculation that he went into and he became the loser. You had predicted as much, and how keenly you felt it. You did not care for yourself but the children. You had hoped to give them better advantages for an education. You had hoped to do much more for them. But now it could not be; you did not murmur or complain; the thing was done and could not be undone, but you hoped it might be a lesson. He knew that you felt this, and your quiet resignation went to his heart more than all your railings. Then your first-born was taken from you, the hope and pride of the household. Oh, those were dark days. You took your trouble to a higher power, while he leaned more upon you for sympathy.

What is a mother's mission? This is the greatest of all when we realize the fact that it is a "woman's hand that rules the world." Mothers, enlighten yourselves; teach your children in the way they should go. Your good ex-

ample, influence and teachings mould the character of those children. And if they are as they should be, in after years, when they pass from your domain, they will fondly cherish your memory. Your wise teachings and good influence have made them kings among men. Woman's is a noble mission, and I have only portrayed a few of the most important duties that she is sent here to perform. If she performs these well, she can not feel that she has lived in vain.

ELLA.

Wood County, O.

Mother, watch the little feet,
Climbing o'er the garden wall;
Bounding through the busy street;
Running through the shed and hall.
Never count the moments lost,
Never mind the time it cost;
Little feet will go astray;
Guide them, mother, while you may.

Mother, watch the little hand,
Picking berries by the way;
Making houses in the sand,
Tossing up the fragrant hay;
Never dare the question ask,
Why to me the weary task?
For those little hands may prove,
Messengers of light and love.

Mother, watch the little heart,
Beating soft and warm for you;
Wholesome lessons now impart
Keep, oh, keep that young heart true.
Extricating every weed,
Sowing good and precious seed;
Harvest rich, you then may see,
Ripening for eternity.

CARE OF BABY.

Mothers, do not forget the comfort of your little ones, if you are busy. I know your thoughts have to be in many places at once, but take time to give baby proper care, even if the work has to be neglected. Babies seldom cry unless they are sick, uncomfortable or want something. Do not let them lie in one position too long, they get tired and cannot sleep; turn them gently when they begin to get restless and they will sleep as long again. Loosening their clothes, laying them across your lap and smoothing their backs with the palm of your hand will often quiet them when fretful. Above all things, do not neglect to give them water often. A good rule is to offer them a drink when you take one yourself. I have known babies under two weeks old to cry for water, just as if they had colic. Give them a teaspoonful at a time until they have enough. Catnip tea made fresh every day is a good drink for babies that are subject to colic, and the best remedy I ever tried is three or four drops of good brandy given in a teaspoonful of water; repeat the dose in fifteen minutes if necessary. Have the water warm.

If you go away from home it is best to take such remedies with you as are liable to be needed. If a baby rubs its ears and cries, it has ear-ache. Warm a few drops of olive oil and drop into the ear; or, if subject to it, put a level teaspoonful of powdered opium into two ounces of alcohol, shake well, then let it settle; put sixteen drops of this into half an ounce of best olive oil; shake well each time before using; drop two or three drops into the ear whenever an attack comes on. I have seen it used twice a day, or more, in bad cases. Often after the ears ache a thick matter will run from them, which makes them raw and sore and causes intense itching. For this, wash with white Castile soap, dry thoroughly and dust lightly with corn starch. After washing, be sure to wipe them perfectly

dry. Be very careful not to leave the insides of the ears wet, as this frequently is the cause of their aching. Take a small hairpin, fold a soft cloth over the round end, press gently around on the inside of the ear. This is a good way to wipe them. Let the child sleep in white flannel night-caps and wear cotton ones in the daytime, if they are thus afflicted in winter. I never knew the hearing to be affected when treated as above.

Make baby's underwear of the finest white flannel; never use colored flannel next to them, as it often poisons them and causes sores and pimples all over the body and limbs. Make flannel shirts with sleeves to cover the wrists. Let them wear their shirts wrong side out so the seams will not hurt them. For the young infants it is generally better to have little short-sleeved undershirts of very thin white cotton goods. Have soft, loose, white wool stockings. For dandruff and scales on the head, put six drops camphor into a pint of warm rain water; use just a little fine soap (Colgate's, Babbitt's or Ivory is best,) and wash the head with this, then dry with soft cloth and put on a night-cap until the head becomes perfectly dry. This prevents taking cold. When babies chafe and get sore around the ears, and under the arms, wash with rain water with some new milk in it; dry carefully, and dust with corn starch. Put starch in a little bag made of thin white cloth, so it will sift out easily. But the very best remedy I ever used was "petroleum ointment," prepared by the family physician for bed sores. AUNT CATHERINE.

THE DISPENSARY.

HINTS FOR THE SICK ROOM.

BY E. P. MILLER, M. D.

Whoever attends in the sick room should see to it that all the little needful attentions are given to the comfort of the patient, without the least thought or care on the part of the sick one. If in cold weather and in the country where wood is used, be sure to keep the fire replenished so that an even temperature of about 70° may be maintained. A thermometer should always hang in the room, as people in general are so uneven in feeling, that it is not best to trust to any one's judgment. If coal is used, keep a clear clean fire, and see that no gas escapes into the room. If the room is heated by a furnace, the register must be nicely managed so that no more heat than is necessary shall be admitted. Except in very cold localities, or upon very cold days, a little out-door air should be constantly admitted, but from a point whence no uncomfortable draught shall reach the patient. Ventilating by a window in an adjoining room, with the door open between, is always desirable. An open fire-place is preferable to any other method of heating, as it aids in securing perfect ventilation. If water is kept upon the stove, be sure that the basin or urn is clean and the water frequently renewed, as the smell of a burning basin or a drying urn is very offensive as well as hurtful. If the patient must be left alone at times, place a small bell or cane close at hand whereby attention may be called if needed. This gives a feeling of safety to the patient, and of relief from constant anxiety to the attendant.

The sick-room should never be made a family room; however much the patient may desire it, it is not for his good that family arrangements should be discussed, or family topics argued in his presence. One visitor at a time, and this at intervals, even of the family, should be the rule. No one can realize except by experience, the

effect of company or conversation upon sensitive nerves, even though the patient is a babe or a very young child, whom many people think cannot be injured by company because it does not know what is said, never allow conversation or unusual noises in its hearing. The little nerves are often more sensitive than those in adult life, and every stir is a jar from which it shrinks. Many a mother has often unwittingly injured her child by permitting a garrulous neighbor to sit and chatter with her, while she sought in vain to sooth her moaning babe.

The care of the sick by night is often made a more arduous task than necessary. If the patient is very low, night-watchers are, of course, essential, but as a general thing they had better be dispensed with. A talkative watcher harms the patient, and a talkative patient harms himself by the opportunity which a night-watch affords, of talking by night as well as day. No visitor whatever should be admitted after night fall and everything should tend to quiet and repose. All the little preparations for the night should be attended to as soon as twilight comes, and as early as nine o'clock the lights extinguished, and the household at rest, for the knowledge that no noise will disturb is soothing to the tired nerves of the patient. The attendant should be near, but it is better to have a separate bed or lounge upon which to lie, and sometimes this may be in an adjoining room. All the appointments for striking a light quickly should be at hand. A candle or wax taper is better than a lamp. A kerosene lamp should never be turned low for any one, sick or well, as the gas then emitted is very poisonous. Kerosene is better than gas, because it does not flare up with such a strong and sudden light, and can be changed from place to place. If a light must be kept burning, if possible put it in an adjoining room. In some way screen the light from the patient's eyes. An open fire should also be screened.

No physician will want a patient disturbed at night, or

when sleeping at any time, as no treatment, no potion, no application, is so effectual as sleep in the restoration of health; therefore never awaken a patient to administer anything, unless by a special order from the physician. When it is absolutely necessary to have night watchers, as sometimes in acute diseases, or when death draws nigh, be sure they be quiet, restful, self-poised, watchful of changes, but not timid or easily alarmed. Never rattle a newspaper, or rustle the leaves of a book, or write with a pen in the sickroom at night, for these sounds will make a nervous person almost wild. Do not sit and sew or rip in the patient's sight, as the drawing through, or clipping, of the thread is often very trying to the nerves. I have known the darning of a stocking in the sight of a sensitive patient to bring on severe cramps in the stomach, and for days afterward the thought of the darning would produce pain.

The nurse should never seat herself, or allow a visitor to be seated, nor any object to attract attention to be placed in such a position as to strain the patient's eyes to look at it. A chair should be placed half way down from the head to the foot of the bed. In this position neither patient nor visitor receives the other's breath, and neither eyes nor ears need be strained for sight or sound. Over-sensitive ears may require a greater distance, but of this the nurse should have knowledge and should remove the seat to the requisite distance. The nurse should also not fail to gently notify the visitor when the call has been prolonged as far as is for the patient's good. Every little item I have mentioned should be thoughtfully and regularly attended to, without the patient's ever having to think about it, much less remind the attendant of it. Remember, it is the little things that make up the comfort or discomfort of the patient, and keep the mind, and with it the body, at rest or irritated.

A FEW WELL-TRIED REMEDIES.

MR. BAUDER'S GREEN SALVE.

Take 1 lb. of yellow resin; 1 lb. burgundy pitch; ½ lb. honey; ½ lb. common turpentine; 1½ lbs. lard; 4 oz. beeswax; 1 lb. verdigris finely powdered. Melt the ingredients together, but do not put the verdigris in till nearly cold, then keep stirring all the time till cold to prevent the verdigris from falling to the bottom. This is one of the best salves for wounds, and especially for old ones. Take lukewarm sweet milk, or soft water (milk is best) and wash the wound clean; put the salve on a white muslin rag, very thin. Use castile soap.

SALVE FOR CRACKED HANDS.

Take 7 oz. of white resin; ½ oz. beeswax; ½ oz. mutton tallow; melt together in a clean pan, pour into cold water. When cold enough, take out and pull as you would taffy. The more you work it the better. Pull out long and cut in sticks. Be exact in weighing ingredients. This is a splendid salve for cuts, bruises or burns.

BALM OF GILEAD OINTMENT.

Mutton tallow, ½ lb.; balm, gilead buds, 2 oz.; white pine gum, 1 oz.; red precipitate, ½ oz.; hard soap, ½ oz.; white sugar, 1 tablespoonful. Stew the buds in the tallow until the strength is obtained, and press out or strain; scrape the soap and add it with the other articles to the tallow, using sufficient unsalted butter or sweet oil to bring it to a proper consistence to spread easily on cloth. When nearly cool stir in the red precipitate, mixing thoroughly.

MULLEIN TEA FOR CONSUMPTION.

J. E. S. tells us that our pioneer housewives had faith to believe that a pretty serious case of consumption could be cured by the liberal use of mullein tea, and gives us the formula thus:—Half an ounce of dried mullein leaves well steeped in a pint and a half of hot water. Strain off and to the liquid add four tablespoonfuls of honey. Let these two ingredients come to a boil, then add the juice of half a lemon. When cool, put into a bottle and cork well. Take a tablespoonful three times a day.

HOP SYRUP FOR COUGH.

Two quarts water; four handfuls hops; boil down to one quart, strain, then add 1½ lbs. white sugar, and juice of two lemons. Stir well, and bottle for use.

REMEDY FOR GOITER.

Dr. R. Mitchell, connected with a large medical company in Detroit, gives this remedy:—Take Iodine, put into a bottle, say half full, and place in the sun. Add a little Ammonia every day until the Iodine becomes colorless. Apply this twice a day. He states that he has never failed to cure with this, if taken in time.

REMEDY FOR EARACHE.

A Spanish physician recommends a liniment composed of camphorated chloral, two and a half parts; oil of sweet almonds, ten parts. This is to be well mixed and put into a bottle having a rubber cork. A pledget of very soft cotton is to be soaked in the liniment, and then introduced as far as possible into the affected ear, applying twice daily. Rub well with this preparation each day behind the ear. It is asserted that the pain is almost immediately relieved.

VERMIFUGE OIL.

Oil of worm seed, ½ oz.; oil of turpentine, 2 drs.; oil of ricini, 1½ ozs.; fluid extract pink, ½ oz.; hydrastin, 10 grs.; syrup peppermint, ½ oz.; dose—To a child 10 years of age, a teaspoonful three times a day, one hour before each meal; if it purges too freely, give less, often. Prof. Z. Freeman, who gives this formula, writes that this is an excellent vermifuge tonic and cathartic, and has never failed to eradicate worms if any were present. If none are present, it answers the purpose of a tonic, correcting the condition of the mucous membrane of the stomach and bowels, improving the appetite and digestion, and operating as a mild cathartic.

DIARRHEA DROPS.

Mix tincture of rhubarb, and compound spirits of lavender, of each 4 oz.; laudanum, 2 oz., cinnamon oil, 2 drops. Dose, one teaspoonful every three or four hours, according to the severity of the case.

CURING HEADACHE.

Severe headaches may be relieved by holding the head down and having another person pour a pitcher of water as hot as can be borne upon the back of the neck at the base of the brain. More than one pitcher full should be used, according to the severity of the case. Bromides of potassium and sodium are very useful, and any quantity can be obtained of a physician.

FOR PAINLESS CHILD BIRTH.

Take of blue cohosh root, 4 oz.; ladies slipper, 1 oz.; spikenard, 1 oz.: sassafras and clover, 1 oz. Macerate and simmer two hours in two quarts of boiling water. Strain and add 1 lb. white sugar. The dose is one wine-glass full twice a day for four to six weeks before confinement.

H. L. SPENCE, M. D.

Kent, O.

CARPETS AND CARPETING.

Very many persons know little of the different grades and qualities of carpets. Unprincipled dealers will often recommend a very inferior article, because more profit is made upon it than upon one thoroughly first class. As carpets cost something, it behooves us to look well to the quality when buying. In this day we frequently find the homes of farmers as well furnished as those of their city neighbors, and often it can be better afforded. What to buy in the line of furnishings has puzzled many a woman. In the line of carpets any good reliable dealer will tell you that the "Hartford Carpet Company" manufacture the *best* Moquettes, Wiltons, Body Brussels and Imperial Three-plys in America. They operate over 400 looms, and have manufactured these goods for fifty years. They do not advertise, but every dealer knows their real worth. Their patterns, as well as those of the Lowell Ingrain Company, are largely copied in very inferior goods. A carpet of Lowell Ingrain will last a lifetime. I know of one in constant use for twenty-three years, and the colors are as rich and bright to-day as when first put down, and it is very little worn. Among well principled dealers the Lowell is the standard Ingrains. This firm has been in operation for over fifty years, and while the reduction in prices has caused other manufactures to decline in quality, these goods are, so far as the weight, durability and fineness of the fabric are concerned, the same as in our grandmothers' days. This cannot be said of any other firm in America, in this line of goods. A hollow stick was the trade-mark in 1847 as well as 1887.

RAG CARPETS.—Planning the quantity of rags depends on your weaver, as some call for a pound and a half of rags to the yard of carpet, and others only ask for a pound and a

quarter. It is well to have plenty. Six knots of warp are needed to a yard, and brown, I think, is the best color. Use the Union Warp, manufactured at Troy, N. Y., as it is much less liable to fade and is very strong. If you have plenty of brown, red, and old calico (folded or twisted right side out when wound), and a little orange yellow, green and black, there is no reason why you should not have a handsome carpet. Some buy orange prints, instead of coloring. If you have old indigo blue dresses, and think that blue is not pretty in carpet, just dip it in your dye when coloring yellow, and you will have a very good dark green.

In making a carpet of the hit-and-miss style, use caution. Have plenty of bright colors (reds and yellows), but do not use either one in too great quantity in one spot. Have the colors unequal as much as you can; that is, do not let the same colors occur at regular intervals. This covers a floor more warmly and handsomely, as far as appearance goes at least, and is much easier to match if after a time you wish to renew worn places, than if you had made a set design. Have plenty of rich, dark colors also, and about the same of light ones. Perhaps as good an effect as can be wished for may be had by dividing the colors into four divisions—very light shades, very dark, very medium or neutral, and very brilliant. Put white with the first lot, black with the second, and let the last lot consist only of most brilliant shades of reds and yellows. Have your rags thus assorted before you begin, and sew them together hit-or-miss, without the slightest attempt at regularity.

There are many ways to sew rags, but the most experienced carpet makers and weavers tell me that they prefer this method: Lap your pieces well over each other, fold double lengthwise, have stout thread without any knots at the end, run the length of about three-fourths of an inch from right to left, and then back again slightly below or above the first line of stiches, and cut the thread without any fastening-off process.

Smyrna rugs.—You are supposed to have gathered up some rags in times past and have them ready. See that they are all clean and assorted in packages or boxes, according to colors. They must be all woolen rags, to make a handsome rug, and of as uniform thickness as possible That is, they should be all medium in weight, and not so heavy as for rag carpet. Cut them in strips three fourths of an inch wide without deviation. The pieces may be long or short, but they are not to be sewed together. Have a needle threaded with a strong flax thread just five yards long, and enough extra for a knot at each end. Take the rags hit-or-miss, first from one colored pile, then another, and gather them through the center, onto your thread, shirring them up close as you go, until your five-yard thread is well filled. Lap each piece a little way over the last one, as you gather, so there will be no gaps in the weaving, but there must be no knots or joints to make ugly lumps or thick places in the strings. The rugs are to be woven in the same way that rag carpets are; and carpet weavers will undertake the job. You can scarcely tell just how many rags it will take for a certain sized rug; it will depend upon the thickness of the rags and other reasons. You must experiment till you find out. These rugs, if carefully made, are extremely handsome, and will pay you well, both in service and beauty, for the time and care you bestow upon them. They should be woven by a thoroughly good weaver, and then they will look (if the rags have been cut and gathered as directed) as pretty, and be warmer and thicker than Smyrna carpet rugs. They will be very thick, and alike on both sides. The rags being shirred so full, the warp or chain will not show when finished, and the effect is very rich. One thing you may be sure of is that it will take a great many rags to make a rug one yard by three-fourths, and your best way is to try a smaller one first on which to experiment.

Yarn Rug.—Cast ten or twelve stitches (according to the size of the yarn) on a needle, using two needles; knit

plain back and forth in strips as long as you like. Take the two edges of the strips you have knit and sew them onto a piece of old bed ticking, beginning in the center and turning square corners. After sewing the edges to the cloth, take your scissors and cut the strips through the center, then with the fingers ravel them down to the edge sewed on. Sew the rows just far enough apart so that when raveled they will cover the cloth nicely. After knitting the strips they must be dampened and pressed before sewing on, so they will be crinkled when raveled down. If you have a variety of colors you can put them in hit-and-miss, if only three or four, put some pretty color in the center, and arrange the others in borders around that. When it is large enough, knit some pretty edge for a border, or if you use some old ball or tassel fringe, it looks very pretty.

COLORING RECEIPTS.

Brown, for Cotton Rags.—For 10 lbs. of goods take 1½ lbs. japonica; dissolve in hot water; 1½ oz. blue vitriol, dissolve well; put together in a tub; put the rags in and let them stand 15 minutes. In another tub with enough warm water to cover the goods, dissolve 2 oz, of bichromate of potash; dip the rags in and let them stand 15 minutes. Wash in soap suds.

Brown with Catechu.—For five lbs. of rags, take 1 lb. of catechu; 2 oz. of blue vitriol; and 2 oz. of bichromate of potash; boil the catechu until dissolved, then stir in the vitriol and dip the goods in; let them stand over night, then put the goods in clear bichromate water and boil fifteen minutes.

COPPERAS.—This is only suitable for cotton, as it "eats" woolen goods. Take for one pound of copperas, two pailfuls of rain water, or enough to cover the goods, tie the copperas up in a sleazy cloth or small salt bag; boil the water until the copperas is all dissolved; use an iron kettle. If you want a bright yellowish color, your goods must be pure white. Have them clean and rinsed, and steep in the copperas water 15 or 20 minutes; then have a kettle or crock of hot weak lye, run off from an old leach, or made from boiled ashes, put the goods into this for 15 minutes, stirring and lifting frequently, both in the dye and the lye. When taken from the dye the goods will be of a greenish color, but after going through the lye and being hung up in the air and sunshine they will be a rich yellow. By repeating the process, or steeping longer you may color a light brown. When partly dried rinse well and dry again. You can make a dark slate color by steeping copperas and extract of logwood together.

DYEING YELLOW.—For five pounds of goods dissolve one pound of sugar of lead in water enough to thoroughly cover the goods, and half a pound of bichromate of potash in the same quantity of water in a separate vessel. Dip the goods well, and drain in each alternately, until the desired shade is secured and then rinse and dry. If an orange is desired, dip the yellow rags in strong hot lime water before rinsing.

DOVE AND SLATE.—Dyes of all shades (for woolen) of these can be made by boiling in iron vessels a teacupful of black tea, a teaspoonful of copperas, and sufficient water. Dilute until you get the shade wanted.

SALMON.—For each pound of goods take ¼ lb of annotto, ¼ lb of hard soap, rinse goods in warm water, put them into the mixture and boil half an hour. The shade will be according to the quantity of annotto.

BLACK FOR WOOLENS.—For five pounds of goods take of blue vitriol six ounces, boil a few minutes, then dip the

goods in three-fourths of an hour, airing often; take out the goods, make a dye with three pounds of logwood, boil half an hour, dip three-fourths of an hour, airing often; and leave in three-fourths of an hour more. Wash in strong suds. This will not fade by exposure to the sun. It is the best receipt in use.

CONVENIENT HOUSEHOLD ARTICLES,

TABLE EXTENSION.—It very frequently happens that the ordinary table used in kitchens is not large enough to accommodate all the persons one would like to seat at one time. A very good extension table can be made with little trouble, which can be used on the ordinary table, greatly enlarging its capacity as occasion requires. To make this extension, a board 18 inches wide is needed. Measure the table to which you wish to fit it, getting the width with the leaves extended. Cut the board of such a length as to match this width. You will want two of these pieces, one for each end. Then mortise two holes in the end of the table frame, as shown in Fig. 2. Cut two pieces of wood,

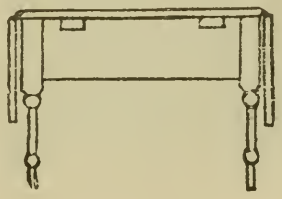


Fig. 2.

hard wood is best, about three feet in length, and make them fit snugly in the holes. Fasten one end of these to the lower side of the boards, taking care to have them as far apart as the holes are, into which they are to be slipped. If they do not fit exactly, they may "bind" when you want

to use the extension, causing much vexation in adjusting them properly. They should be made to work easily, but snugly, and if proper care is taken in getting them *just where they belong* on the board, there will be no trouble in putting the extension in place. If these pieces do *not* fit snugly the extension will not be firm.

Extensions of this kind, added to each end of a table, will add at least one-third to its capacity. When not required they can be set aside in some convenient place. Often one is all that is needed. But it is as well to make

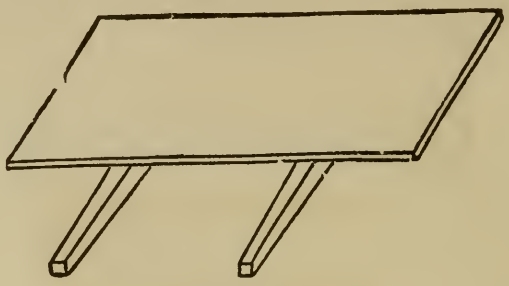


Fig. 1.

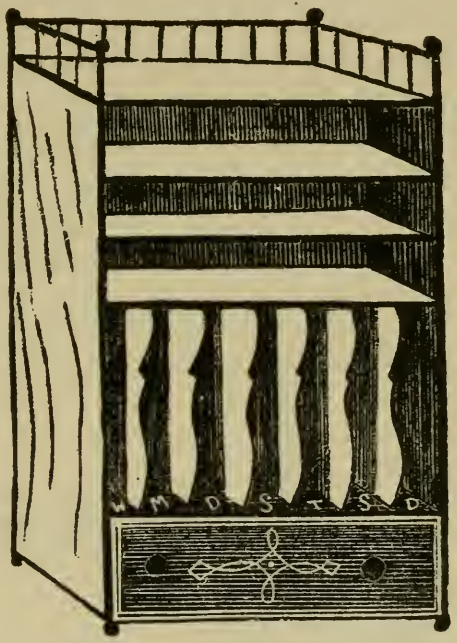
two while you are about it. They should be well oiled. When in use they are covered by the table-cloth, so it does not matter if they do not look like the rest of the table. These little home-made articles do not cost much; do not require much skill in their construction, and are often of great use. I should like to encourage the boys of the family to undertake their manufacture. It is always well to encourage a boy to make himself familiar with the use of the saw and planes, even if he does not intend to be a carpenter.

EBEN. E. REXFORD.

A MUSIC CABINET.

Somewhere among the stores you can find an empty box about four feet long, two wide, and a little over a foot in depth. Fit three shelves across the upper part. These are for books of music, musical magazines, catalogues of

music, etc. At the bottom fit a drawer, for old defaced pieces of music, which have seen their best days, but which are too good or too highly prized to be thrown away. Between the drawer and the shelves fit six upright pieces, making seven divisions such as you will see in desks and book-cases for the reception of ledgers and large books of that class. These are for sheet music. At the bottom of each division in front, are the letters, W. M. P. S. T. S. and O. These stand for waltz, march, polka, schottish, transcription, song and opera. In putting away music, each class can be put in its proper place, and you al ways know just where to find it when wanted.

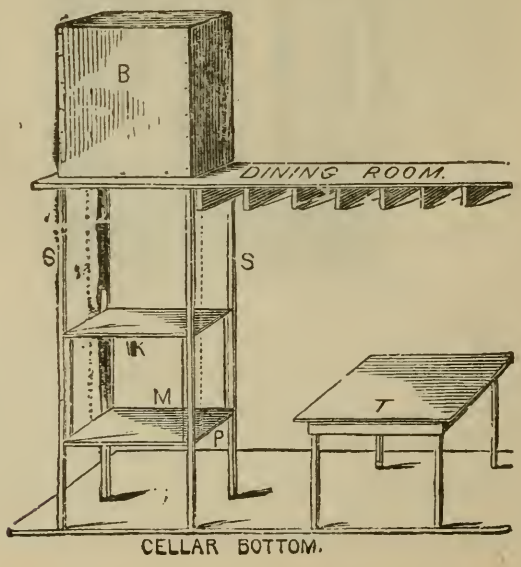


When you have the shelves, etc., in their proper places, stain the inside with a wash of burnt umber, which gives a dark brown color. The outside, and the edges of the shelves, the drawer and the upright pieces may be painted black, using the prepared paint which comes in small tin cans, and is put up for carriage worker's use. It is a

smooth, fine paint, which gives a good firm body when two or three coats have been applied. After it is thoroughly dried, decorate the sides and front drawer with fine lines of gold, using for this purpose the liquid gilding which can be bought at any store where materials for fancy work are sold. This gilding is easily applied with a fine camel's hair brush. Finish with a coat of varnish, and the result will be a very pretty article of furniture. Add a little railing to the top and gild it, and bric-a-brac of various sorts will find a place there. Casters should be attached to the bottom for easier movement. If desired, a curtain can be hung across the front. One on a small brass pole would look well. Such a curtain can be made of felt or other heavy material, with bands of velveteen or embossed plush at top and bottom, and it will not only add much to the appearance, but will be useful to keep out dust. The curtain should only come to the top of the drawer, and should have a nice fringe on its lower edge. A cheaper curtain can be fashioned with a pole of pine, painted as the cabinet is.

ELLEN REXFORD.

WAITER OR ELEVATOR.



This is a very useful article for any home, and does away with the necessity of carrying articles to and from the cellar. B is a box 2 feet high, 2 feet long, and $1\frac{1}{2}$ wide, inside measure. S S are standards $1\frac{1}{2}$ inches square, extending from cellar bottom to top of box B, nailed in each corner of platform. K and M are connected by eight pieces $2\frac{1}{2} \times \frac{1}{2}$ inch, and 2 feet long. They are shown nailed to the platform, one on each side of the standard as guides, S S. The dotted lines O P are cords secured to edge of platform M running up to the kitchen over pulleys, thence in any direction to the wall over another pulley, below which weights are attached. This can be inclosed.

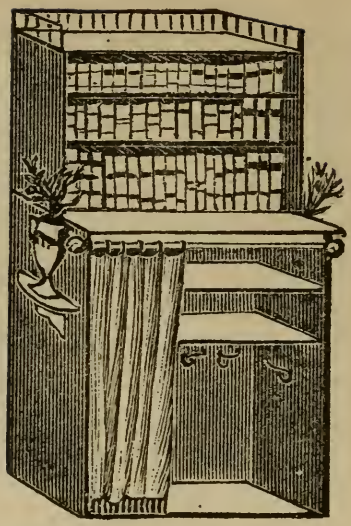
FOLDING TABLE.

Any one, almost, can make a folding table designed for a porch or place where it is not convenient to have an ordinary table. It is made by hinging the table with its back edge to the wall, and supporting its front edge upon flat legs, the lower ends of which rest against the junction of floor and wall, below the table, the legs being hinged to the outer edge of the table. When not in use the table is folded upward against the wall, and held to its place by a hook.

PORTABLE CLOSET AND BOOKCASE.

Many persons seem to think that a room cannot be furnished comfortably and conveniently without a great deal of expense. In this they are mistaken. Expensive articles of furniture are not always convenient ones. The cut shows a sort of closet and book-case combined, which can be easily made, and will be found extremely useful in the bed room, or any other room, for that matter.

The lower part is made out of a dry-goods box, of such size and proportions as best suit the wants or taste.



Shelves are fitted across the upper part, with hooks below them on which things can be hung. A curtain is hung across the front, which slides on a pole, to which it is attached by rings. Curtain poles of neat design in walnut or brass can be purchased very cheaply, or if it is desirable to avoid expense, a pole can be made at home, with rings fashioned out of stout wire. On top of this box a narrow one is placed at the back, fitted with shelves for books. A light railing can be added to the top if desired, and articles of china or anything else in the ornament line can be placed there. If "the boys" have a bracket saw, they can cut out narrow strips of fret-work from which a pretty railing can be made. The boxes of which this piece of furniture is made can be covered to suit the taste of the maker.

EASTER SOUVENIR.—The materials are empty egg-shells, bright-colored tissue paper, mucilage, and a lead pencil. Make a face on the egg-shell, drawing eyes, nose and mouth; then paste on a high-crowned "Martha Washington" bonnet of paper, and finish the bottom with a full plaited "Martha Washington" collar of white tissue paper. They are quaint looking when tastefully made and delight the little ones.

FANCY WORK AND HOME ORNAMENTATION.

There is no harm in spending a portion of one's time at fancy work, painting, art embroidery, and other ornamental work of which we are fond. It is a relief from monotony and drudgery, prolongs life, adds to its enjoyment, and makes us better every way. The objection, as with every other pleasure, lies in its abuse. If we neglect our duty to others and to ourselves, by indulging in pleasure, it becomes a sin. Keep something constantly on hand, that is not too intricate to rest the mind, during one's tired intervals from heavy work.

Directions for Stamping.—For colored material or dark goods, you will find the tube paints of Winsor & Newton (silver white or flake white) by far the best material in use for such purposes. Apply with a thin table knife or palette knife, as very little paint is required in stamping. Clean the pattern as soon as possible after using, by applying gasoline with a soft cloth. It will not soften or injure the pattern in the least; The above will apply to velvet or plush, and all material in dark goods.

Stamping Powder.—For light goods:—Equal parts of pulverized gum arabic, white resin, and ultramarine blue, well mixed. Apply with a piece of felt, or pouncet, to the smooth side of the pattern, remove pattern carefully, place a paper over the stamping, and press with a rather warm iron.

Curtains.—Beautiful curtains are made of cheese cloth stenciled; nun's veiling, part silk, is richer, if economy is not of moment, and if it is wide enough, better still; if not, make the seam as invisible as possible. Cheese cloth and Turkey red in alternate stripes, trimmed with antique lace, are pretty. For stenciling, use the metallic luster paints, or gold paint, being careful to fill all points in the pattern. If you cut the material a foot longer than from the top of the window to the floor, turn it down at the top, forming a lam-

brequin. Finish the edge of this, also the bottom, with gold fringe, making several rows of feather-stitching with gold floss above the fringe.

Unbleached muslin curtains may be made pretty by a spatter-work design with diamond dyes. Very beautiful vestibule curtains are made of white tarletan, cut enough larger than the glass to allow a hem one inch wide all around. Take satin finished cretonne flowers, leaves and butterflies, if possible; cut them out nicely, and with a thin starch paste put them on in sprays, wreaths, or promiscuously, as preferred; press from the wrong side with a warm iron to dry. They have the effect of being painted as the light shines through them. They will be pretty a long time.

Wall Paper.—It is not impossible to have artistic walls at a trifling expense. A really charming wall paper can be made by tacking up the thick, dull-colored papers that are used under the carpets. These papers have small patterns pressed into them, and when on the wall give the effect of embossed plaster, and the subdued coloring is in excellent taste for almost any sort of room. A handsome way to make a frieze, is to place a strip of common molding around the wall, as many inches from the ceiling as desired, then place another strip on the ceiling as many inches as desired from the wall, and then take the corrugated card-boards that come as wrappers to wine bottles, and fit them into place between the moldings. This forms an arched frieze, hides the angle of wall and ceiling, and makes a fine effect. This was first seen in the studio of a New York artist.

Arranging Worn Carpets.—Along the middle breadths where busy feet most often pass, a thin place is coming in the carpet. The threads are beginning to show long, and foretell the time when an ungainly hole will come into prominence, and a patch will be needed. Perhaps by the doorway the frayed and worn look suggests the need of car-

pet darning. When the carpet is taken up, mend all such places, then rip the middle seam and bring the outer breadths together. The changed appearance will repay all trouble, for the carpet will seem to have renewed its youth, while all mended portions will come at the sides or in obscure corners, under the friendly shelter of a table, lounge or some other piece of furniture.

Changing Draperies.—At the time of fall cleaning it is a good plan to dispense with all light-colored or washable articles, as curtains, chair and cushion covers, tidies, etc., and as far as possible substitute dark worsted or woolen ones. It not only saves the need of great care in keeping these things clean, but the effect is much cosier, warmer and richer. It is pleasant to lay away the clean light curtains, etc., knowing that with their aid the rooms will be made attractive and fresh in the spring.

Minor Hints.—If you have a shabby waste basket (provided it is not much broken), cover it with mucilage, and while still damp strew it with rice, barley or sago. When thoroughly dried, either bronze or gild it. Line it with bright-colored cambric to match other decorations, and put a ribbon bow where there happens to be a break. Wall pockets, old picture frames, small brackets, etc., can all be treated similarly, only do not have too many objects of the same style in one room. If your feather duster is old and no longer fit to leave in sight, take an old straw hat or bonnet, no matter of what color, and rip it up. Sew the braids together funnel-shape, long and large enough for a duster holder. Bind the top and bottom with bright braid, and have a bow and loop to hang it by.

A Barrel Wall Pocket.—Take a small barrel or keg hoop, and cover it with burlaps or coffee sacking, and gild or bronze it. Make a crescent to fit it, of pasteboard, and cover it with some of the pretty scraps of silk, satin or plush you have saved up. You can make two small pieces answer that. Make the crescent-shaped piece slightly

larger than the back, so that when you put them together the front will droop forward a little so as to allow room to slip newspapers, or what you will, into the pocket.

Drapery.—If you wish to have your rooms look pretty and stylish with little expense, use baize in whatever color you desire, for hangings in a doorway. You can have poles of pine or any cheap wood, stained or oiled. The pins and rings are cheap and pretty, and it is but little trouble to fasten the curtains to them. Baize costs a little more than cotton flannel, but keeps its color better, and can be washed and utilized for other purposes when not needed for curtains.

Lamp Shade.—A very handsome lamp shade can easily be made by sewing alternate stripes of lace insertion and bright-colored satin ribbon together till you have a piece the width of the distance round base of porcelain shade (the strips running downward). Finish at top by shirring this on to a wire ring to fit, and at bottom by sewing on tassels or balls to the end of each strip, first folding each strip into a point.

Ornamental Scrap Bag.—Take a strip of linen or woolen stuff, the size of an ordinary chair back; embroider it at one end or fringe it, turn over the other end and work it to match, so that two rows of work and fringe appear, one above the other. Sew a piece of muslin at the back to make the bag, and some rings at the top through which to run a cord; hang it on the wall of the sewing room for scraps. In lieu of the embroidery, flowers may be cut from a piece of cretonne and appliqued on with embroidery silk or worsted, in the usual manner; or simply pasted on and pressed with a warm iron, laying a cloth between the iron and the work when pressing it. I made mantel and table lambrequins in this manner for two chambers. In one room they were of heavy crash, in the other of thick white grain bags. The material was fringed three inches in depth the edges button-holed with light blue zephyr of

one, the other scarlet zephyr, three rows of drawn work above, about one-third of an inch in depth, and the same distance apart, the open work lapped with the worsted, a lovely vine of roses, lilies and morning glories above the work. Allowance must be made for these zephyrs in the drawn work. OLIVE CHESNEY.

A NIGHT DRESS CASE in the shape of a large envelope, of white cloth, ruffled and tied with bright ribbon, is a very handy adjunct to the guest chamber, to keep a night dress in.

LAMBREQUIN.—A handsome lambrequin was made of red felt, one-fourth of a yard deep. It had a band of narrow black velvet at the top to hide the tacks which held it in place. The design, worked the whole length of the lambrequin, is a grape-vine and fruit in outline. The grapes are done in purple silk, the tendrils and leaves in olive green, and the stems in brown. The design was taken from the end of a towel. Fasten the towel, or whatever the design is on, to a board or table. Over this pin a piece of white tissue paper, then with a pencil trace the outlines. After this is complete, baste the tissue to some foolscap paper and follow the outline by running through the sewing machine with an empty needle. You can use this with stamping powder, just as you would any pattern for which you might pay twenty cents. By folding the foolscap you can have several patterns of the same.

TABLE SCARF.—Use dark cardinal plush or felt; make it the length and width that is becoming to your center table, and in one end of scarf work a design of cat-tails, water-lilies, leaves and buds; opposite these a large stork that appears to be wading in water to reach a butterfly about to settle on a lily. On the other end work a cluster of golden rod, cockscomb and sun flower. Work the flowers in plush stitch, the leaves in Kensington. If you use perforated patterns you will find it easier to mark off by fastening pattern on scarf and sew through it with the sew-

ing machine. Use silk thread. Tear off pattern and it will be ready to work. This will stand more handling than when stamped with powder. Finish by adding fringe to the ends, about seven inches deep, of a lighter shade than the cloth.

Laundry Bag.—It is made ofecru linen or drilling, and the size in accordance with its requirements; made in form like a bag, with one side longer than the other, to form a folding lap to come over the top, and fasten to the front side, pocket-book style. Design, embroidered in outline upon it, is a woman's basket of clothes hanging on line to dry. Motto: "Oh my! Will these clothes never dry?" Another: Two little girls and a basket of clothes. Motto: "We don't mind wash day, do we?"

Case for Umbrella.—Made of same material as laundry bags, cut tapering, length from 30 to 36 inches, width five or six inches at the top, tapering to three or four at the bottom, and with a gusset on each side, the front piece about one inch narrower than the back, and several inches shorter, (it is hung up by the back). Appropriate designs are as follow: Leafless vine with miniature umbrellas hanging to branches. Motto: "Every cloud has a silver lining." Another has the point of a compass. Motto: "Weather-wise." These cases are trimmed with a red braid and are both useful and pretty. They would make nice presents for gentlemen.

Cheap Mirror Frame.—Some of the young girls may want to know how to make an inexpensive, handsome mirror. Get a good glass, size you wish, beveled, if you can afford it. They are much cheaper if bought unframed. Have your carpenter make for it a plain pine wood frame, quite broad; cover this with plush, any color, on which you have embroidered a spray of woodbine, clematis, or some other graceful flower or vine, or embroider this appropriate motto in quaint old Roman letters, in gold or flosses:

"Be to my virtues ever kind.
Be to my faults a little blind."

Or you can quote the phrase from Richard III :

"That I may see my shadow as I pass."

A bow of satin ribbon attached to one corner will add much to its beauty.

ETCHING ON LICHEN.—Those who are interested in drawing or etching, will find the common lichen a most beautiful thing to work upon, and it makes a handsome present. You can find them in the woods, on old logs or stumps, where the land is rich and moist. The way to work them is to take a large, pointed needle, or a small hand-saw file is better; sharpen the small round end; this is easier held in hand than the needle. Get the lichens that have a white surface on the under side, and use needle or file same as pencil, working the object in surface. The deeper you work the darker shade you will have. Landscapes are very nice when properly worked. These make a fine ornament for a corner bracket or mantel; also a curiosity for our city cousins when they visit us. It requires patience, as well as any other work of this nature.

MINOR HINTS.

TOILET BOTTLES make a very pretty present. Take a square bottle and cover it with satin; make it so as to come some distance below the bottom, and gather. Fringe, or trim around the top with lace and ornament the front with painting or embroidery.

A WORK BOX is both useful and ornamental. Procure a large wicker basket, such as grocers keep oranges in. Gild it with gold paint. Run a crimson ribbon through the open spaces at the top and bottom. Or better still,

make a band of plush of some pretty color, and embroider, in ribbon work, some daisies. Be sure to get a tall basket.

A PRETTY "handy board" is made of a small rolling pin Gild the handles, cover the center with plush or velvet, fasten a row of hooks on one side of the roller, which is to be hung up by satin ribbon fastened to the handles. Hang on the hook all such losable articles as button-hooks, keys, etc.

A PRETTY whisk-broom holder is made of a piece of pasteboard, palette shaped. Cover with garnet or blue plush, then sew across the centre a piece of satin ribbon to match, just loose enough to allow the broom to pass through without falling out.

PRETTY napkin holders are made of clothes-pins painted snow white. Paint on them a small design of flowers and tie a ribbon around at top.

A pair of spectacle wipers is very handy. Cut two pieces of chamois leather any shape you wish (egg-shape is pretty), cover one side with bright leather, bind with narrow ribbon, and attach the two pieces with a bow.

FOR your school children, make each a "pen wiper," or little book of chamois, or some bright leather, tied with ribbon, with the name on back in bright ink, or a dainty flower drawn or painted. Bits of flannel or cloth cut in circles and folded twice and set on a round base with a covered button to put on the center.

MATCH scratches are made of pieces of "backing board" in circles, ovals, or panel-shape. If you are handy with pen or brush, decorate one side and paste sand paper on the other, and suspend with ribbon. Or if you can not do that, cover one side with cloth, felt, velvet or satin, and put on it a pretty picture. By padding the board with cotton before putting on the outside you get a better effect. These make pretty ornaments without the sand paper.

A RICH and handsome table cover may be made of aida canvas, square or in scarf style, with a wine-colored plush square in the center, fastened on with feather stitching in yellow silk. The edge of canvas should be raveled out, and knotted into fringe, about three inches from which feather-stitch a band of plush, and above this may be a design worked in crewels, if it is a scarf, or if square, in each corner.

CRAZY silk patchwork bands are pretty for decorating table covers, curtains and chair covers. The pieces must be small and of elegant silk, satin and velvet.

A SIMPLE and pretty table cover for a bed-room lamp-stand may be made of pale blue canton flannel trimmed with antique lace, or with black velvet ribbon feather-stitched on with yellow floss, and the edge finished with a fringe of blue worsted tied in. One similar to this, of cardinal, all-wool, canvas or basket flannel, is pretty for the sitting room.

NEAT and pretty bureau or wash-stand covers are made of scrim or dotted muslin in scarf shape, trimmed with deep lace, and lined with pink or blue silesia.

FANCY KNIT ARTICLES.

INFANT'S KNITTED SHIRT.—Use white saxony, and two medium sized knitting needles. The shirt is knit from the bottom up. Cast on ninety-seven stitches, and knit across plain. 1. Knit three, thread over, knit one, thread over, knit three, slip one, knit two together, knit one, draw the one slipped over the other two; repeat until all the stitches are off the needle. 2. Seam across. 3. Same as first, only knitting two together at the beginning and end. 4, Seam across. 5. Like first, only knitting two together at

beginning and end. 6. Seam across. 7. Like first, only knitting two together at beginning and end. 8. Knit across plain. 9. Seam across. 10. Knit across. Knit the above five times. Now, knit two, seam two, knit two, seam two across, adding a stitch at the end to make an even number. Next row, knit two, and seam two across; repeat this until five and one-fourth inches in length. Then knit two together, thread over, knit two together, thread over, etc. Next knit across plain, and then bind off. This is one side. Knit the other like it. Sleeve.—Cast on seventy-five stitches. Knit two rows or points like the first part of the pattern. Then knit two and seam two each time across, taking care to put the saxony over the needle before the first stitch each time, to form the gore. Knit and seam the gore the same as the other part of the sleeve. Knit and seam an inch, and then divide the sleeve in three equal parts. Knit and seam the two sides as before, but the middle, knit two together, thread over, etc., for the holes. Then knit plain across, and bind off. Sew the parts together with saxony. In joining the sleeve and body, care should be taken to have the last hole in the sleeve opposite the last in the body, so the ribbon will run through easily.

Ladies' Knit Skirt.—Get two ounces of scarlet Germantown wool, and five or six, as the length requires, of any color you wish. First, put the wool in a basin and pour boiling water over it, let stand until cool, then wring out and hang to dry; this shrinks the wool and you will find it very soft. Use needles, a trifle smaller than an ordinary pen-holder. Knit your skirt in two breadths. Front breadth set up one hundred and fifty stitches. 1. Knit plain across (red worsted). 2. Seam two,* knit three plain, thread over, knit one, thread over, knit one, knit two plain, then seam three together; repeat from * until last two stitches on needle, seam those. 3. Seam (this means purl). 4. Same as second row, which is fancy row. This and the seaming back forms your pattern until you have it

deep enough to please. Be sure, at commencement of fancy row to always seam two together, then go from * to *. This makes your border. Now put on your other color, and knit eight plain, eight seam, and so on, making a plaid; do six rows of blocks (eight rows making the square), then change, and seam three and knit three until half a finger from the top: this knit plain. In narrowing, commence after you finish plaid, and narrow every other row, beginning and end of needle, when the plain part is reached. Also narrow in the front by dividing the stitches that are on the needle in three parts, and narrow in two places in the middle part, making as it were, two gores in front. When you have your length, bind off. Make shorter than you wish, as in wearing the skirt will grow longer. For the back breadth, put on one hundred and fifty stitches. Knit as above, only no narrowing; knit to match length of front; then sew them neatly together, put on a small yoke or band to suit your waist, and you will have a pretty and durable skirt.

KNIT MONEY PURSES.—Cast on 100 stitches. Needles, No. 20. Slip one, knit one, pass the slipped edge over it, bring the silk forward, knit one, bring silk forward, purl one; repeat to the end of the row. Every succeeding row is the same. Three skeins of coarse netting silk are required. It forms a gentleman's strong purse.

HERRING-BONE STITCH PURSE.—Cast on any number of stitches that can be divided by four. Needles, No. 20. About eighty stitches will be required.

1. Pass the silk over, slip one, knit one, pass the slipped stitch over it, knit one, bring the silk forward, purl one; repeat to the end of the row. Every row is the same. Three skeins of second sized silk will be required.

PURSE WITH BEADS.—Second sized purse twist, and needles No. 20 are required. Cast on sixty stitches in netting silk. 1. Knit one, bring the silk forward, knit two together, bring silk forward, pass on a bead, placing in be-

hind the needle, knit two together; repeat to the end of the row, placing a bead every alternate pattern. 2. Same as first row without beads. 3. Knit one, bring silk forward, pass on a bead, knit two together, bring silk forward, knit two together; repeat. 4. Same as first row without beads. Commence again at first row.

Clover-Leaf Spread or Tidy.—1. Cast on one stitch. 2. Thread over, knit one. 3. Thread over, knit two. 4. Thread over, knit one, thread over, knit one, thread over, knit the rest. 5. Thread over, knit one, purl three, knit the rest. 6. Thread over, knit three, thread over, knit one, thread over, knit the rest. 7. Thread over, knit two, purl five, knit the rest. 8. Thread over, knit five, thread over, knit one, thread over, knit the rest. 9. Thread over, knit three, purl seven, knit the rest. 10. Thread over, knit seven, thread over, knit one, thread over, knit the rest. 11. Thread over, knit four, purl nine, knit the rest. 12. Thread over, knit nine, thread over, knit one, thread over, knit the rest. 13. Thread over, knit five, purl eleven, knit the rest. 14. Thread over, knit eleven, thread over, knit one, thread over, knit the rest. 15. Thread over, knit six, purl thirteen, knit the rest. 16. Thread over, knit thirteen, thread over, knit one, thread over, knit the rest. 17. Thread over, knit seven, purl fifteen, knit the rest. 18. Thread over, knit eight, slip and find, knit eleven, narrow, knit the rest. 19. Thread over, knit eight, purl thirteen, knit the rest. 20. Thread over, knit nine, slip and bind, knit nine, narrow, knit the rest. 21. Thread over, knit nine, purl eleven, knit the rest. 22. Thread over, knit ten, slip and bind, knit seven, narrow, knit the rest. 23. Thread over, knit ten, purl nine, knit the rest. 24. Thread over, knit eleven, slip and bind, knit five, narrow, knit the rest. 25. Thread over, knit eleven, purl seven, knit the rest. 26. Thread over, knit twelve, slip and bind, knit three, narrow, knit the rest. 27. Thread over, knit twelve, purl five, knit the rest. 28.

Thread over, knit thirteen, slip and bind, knit one, narrow, knit the rest. 29. Thread over, knit thirteen, purl three, knit the rest. 30. Thread over, knit fourteen, slip and bind, knit the rest. 31. Thread over, knit fourteen, purl two, knit the rest. 32. Thread over, knit fifteen, slip and bind, knit the rest. 33. Thread over, knit across plain. 34. Thread over, knit plain. 35, 36 and 37 same as 34. 38. Thread over, knit plain. 39. Purl across. 40. Narrow, thread over, narrow, thread over, narrow, so continue across. 41. Narrow, purl across. 42 and 43. Narrow, knit plain. 44. Narrow, purl across. 45 and 46. Narrow, knit plain. 47. Narrow, purl across. 48. Narrow, thread over, narrow, thread over, so continue across. 49. Narrow, purl across. 50 and 51. Narrow, knit plain. 52. Narrow, purl across. 53 and 54. Narrow, knit plain. 55. Narrow, purl across. 56. Narrow, thread over, narrow, thread over, continue so across. 57. Narrow, purl across. 58 and 59. Narrow, knit plain. 60. Narrow, purl across. 61 and 62. Narrow, knit plain. 63. Narrow, purl across. 64. Narrow, thread over, thread over, thread over, so continue across. 65. Narrow, purl across. 66 and 67. Narrow, knit plain. 68. Narrow, purl across. 69 and 70. Narrow. knit plain. 71. Narrow, purl across. 72. Narrow, thread over, narrow, thread over, narrow, thread over, until only one stitch remains. When you have knit four squares, sew together, with the four leaves in the center. This is the handsomest pattern ever published.

KITCHEN NOTES.

In preparing vegetables for the table, it saves time to pare them into the bucket reserved for tne refuse for the cows and pigs. Trimmings that are not fit for food or fertilizers, should be put immediately into the fire. If possible, clear up as you work; it is both economy of time and

strength. It is much easier to wash out the vessels in which food is cooked, as soon as their contents are removed. If this is not feasible, fill them with cold water, to soak, as heat increases tbe difficulty of cleaning them. Wiping with soft paper will in a great measure absorb grease from pans and dishes, where water is scarce, as is sometimes the case. A tablespoonful of ammonia or of washing soda added to the water, lightens the labor by half. Kitchen or mineral soap, or pumice stone, is also invaluable. It is excellent for removing stains from white handled knives, and the discolorations of crockery or baking dishes. Tins may be kept in fine order if always washed in clear hot suds and rubbed with this soap. An easy method of removing soot from vessels used over a wood or kerosene fire is to use this soap and a stiff brush. It is a good plan to soak granite ware for half an hour in boiling soda water, then rub with stiff brush or wire dish cloth. This will remove stains. The musty taste of an old coffee-pot will be lost if filled with water and a live coal is dropped into it. A new tin coffee pot should not be washed on the inside with soap; rinse thoroughly with cold water, and set on the back of stove to dry. When dry, rub with a clean dry cloth. Always leave it open.

Knives and forks with ivory, bone or wooden handles, should not be put in hot water. In cleaning silver, kerosene may be used to advantage. Salt will remove the stain caused by egg upon silver; it must be applied dry.

To prepare butter bowls or ladles for immediate use, wet them in warm water, then rub them thoroughly with fine salt. Always wash butter bowls in weak brine, using it hot; never wash in soap suds. If a strip of iron is put under a crock or pan when it is put on the stove, it will keep the contents from burning down, with far less stirring, especially when making apple, pear or peach butter, or in heating milk. An old case knife blade is good; any flat and long piece of iron will answer.

Dinners.—The appointments of a table help a poor dinner, and make up a splendid one. A clean tablecloth, fine napkins, clear glass, bright silver and china, and pretty salt-cellars at each plate, neat little dishes for pickles, etc., can all be made useful on any simple country table. The bunch of flowers in the middle of the table, and the fruit carefully set forth with green leaves, also add much. The soup always begins the dinner. Never insult a guest with greasy soup. Let the stock be made the day before, and the vegetables or seasoning put in on the day of serving. A white soup is delicious in summer. Every lady should learn how to make an asparagus or pea soup, and to add sorrel to her clear or her creamy soup, to give a spring-like effect to this beginning of her dinner. Following the soup comes the fish. In country neighborhoods this is sometimes difficult to get, and a lady can make very good croquettes from canned lobsters. However, the many ways of transporting fish make it possible to give a fish dinner anywhere. After the fish the first *entree* is in order. This can be of chicken croquettes, sweet breads with green peas, of simply a vegetable. After this comes the roast, and with this should be passed one or two vegetables. Do not have too many vegetables. There should be choice for a variety of tastes, but no more. After the roast comes another *entree*, perhaps birds on toast or asparagus served alone, or cauliflower with parmesan cheese or macaroni. Then olives are handed around and cheese, and then the salad.

It must be a part of every lady's education to know how to dress a salad. Fresh lettuce and chiccory are good foundations for salad, also the cold potatoes and vegetables left from yesterday's dinner. Tomatoes make an admirable sa ad, and should be skinned whole, by dropping into hot water, and taking out to cool slowly, by dropping into very cold water. After making the *mayonnaise*, put both salad and dressing into some cold place, until just before serving, for they should be cold. Some ladies serve a cold

fowl with mayonnaise dressing in summer. A bit of cold roast ham is a delicious accompaniment to the salad. In speaking of *entrees* it is proper to state that oysters are allowed to appear at all stages of a dinner. They are neither fish, flesh nor fowl. They may be served as soup, precede the soup on the half shell, or come in as an *entree* at any stage of the dinner, fried or scalloped. They are always welcome with the salad, fried. Ladies living far from market should provide themselves with smoked tongues, canned meats and plenty of well-cured hams. A smoked tongue, boiled and served hot with a white sauce, cut lengthwise instead of crosswise, is one of the most delicate dishes. With fresh vegetables this makes an admirable summer dinner when guests are not too hungry.

Attention to the little elegancies of the table goes far toward making up for lack of elaborate cooking. Nothing is more unpleasant than to sit down on a hot summer day to a greasy piece of roast beef, with no relief of fruit, flowers, salads or *entrees*. Some ladies can get nothing else from market. If she can get a knuckle of veal, a woman can make her soup the day before, flavoring it with celery seed. On the day for using she puts beaten eggs and a little cream into the soup just before dinner. She makes from her canned stores a dish of salmon or lobster croquettes. Then she boils a large quantity of potatoes, and of some she makes a salad, seasoning with a little onion, and garnishing with parsley. The roast beef can be carved in the kitchen and sent in on hot plates. Then the waiter should be neat-handed, "shod in silence," and an adept in handling things. The waiter should be trained every day to serve the dinner gracefully, or she cannot do it when company comes. Never urge guests to eat more than they want. No one should ask to be helped twice to soup. It is, however, proper at a country or informal dinner for a person to ask for another slice of the roast if the dinner is not profuse in *entrees*; and the hostess may tell her guest

this fact if she sees that he hesitates. Young men are generally hungry, and, unless she has an elaborate dinner, she should ask her young friend if he will not be helped again to the roast. At dessert, hot puddings and pies should be passed before the rices and jellies. A very elegant dinner demands a cabinet pudding with sauce; then come the ices, charlotte russe, and jellies. But the hostess of to-day is very apt to offer only a fruit ice, or a form of chocolate or vanilla cream, which is about all one can enjoy after a dinner of four courses. The proper service with this is a basket of cake, strawberries in their season, or other berries. Unless you have fresh cream to offer with berries, this is a favorite way of serving them. Have plenty of clean plates and place one before each guest as his plate is removed. There it no surer sign of an ill-trained waiter than leaving a guest without a plate before him.

Black coffee, clear and strong, served in little cups, and with small teaspoons, should be served after dinner, and with it small lumps of sugar and cream also for those who like it. Filling glass bottles with ice water saves the spilling of water from a pitcher, and is a great saving of trouble. All Americans like ice water at every stage of the dinner. These glass bottles are called carafes, and one should be placed with the glass at every plate. A little attention to the proper garnishings of plain dishes, the study of salads and *entrees*, which can be easily learned, will soon make a woman independent of her surroundings. While all other meals may be treated with a certain sort of liberty, dinner, even with your own family, should be a well-regulated meal, and served with precision.

Silver needs care, as nothing adds to a table more than a fine show of silver. well kept, but if chased or engraved it must be carefully brushed when cleaned. Avoid cheap flashy ware. Nothing detracts more from the fine appearance of a table than cheap single or double plate which is flaked or worn off in places. In selecting silver, if you

cannot afford solid, get the quadruple plate which is warranted. That manufactured by E. G. Webster & Bros.; and Wm. Rogers & Son, is said by all to be much the best, either firm being reliable.

Dip for Cleaning.—In 3 gallons of soft water dissolve 1 pound of cyanide of potassium, chemically pure. This should be kept in a covered earthen or stone jar properly labeled, as it is a deadly poison. Simply rinse the articles to be cleansed in this solution. (Do not leave them in it, as the cyanide acts on the silver.) Then thoroughly wash them in clean water and dry with soft cloths. Cyanide, chemically pure, costs one dollar per pound. If it cannot be obtained at home, you can get it at any silver ware manufactory.

Soups and Broths.—Care is required in seasoning soups, and indeed all dishes, for upon it depends largely the favor which it meets. If too faint, it has a flat unpalatable taste, but this is the lesser fault as one may add condiments until the palate is suited, but over-seasoning is worse. Where there is an excess of pepper it may be mitigated by adding a little warm milk, and too much salt may be obviated by adding a teaspoonful of sugar and a tablespoonful of vinegar to each quart. Soup should be eaten from the side of the spoon. Never put the point of any spoon into your mouth. It is not etiquette now to crumb bread or crackers into your soup. Take the slice into your hand and bite from it.

Delicious clam soup is made by putting thirty hard clams into a pot containing two quarts of water, and boiling gently for two hours. Remove the clams, chop them fine, add a little mace, and twelve peppercorns; return to the pot and boil another hour. To two tablespoonfuls of flour, add a small tablespoonful of butter; mix perfectly smooth; have ready one pint of boiling milk, into which stir the mixture until smooth, which is easily done if the milk is added gradually. When the clams are sufficiently

cooked, strain the soup into the tureen, and stir in the hot thickened milk. OLIVE CHESNEY.

"TOPSY'S" BEEF SOUP.—Boil the beef tender; then take out into a baking pan with a little broth, and put into the oven; covered; then chop fine a pint of cabbage, three large potatoes, and two onions; put these in the broth to cook while you set the table, then add three tablespoonfuls of cold rice, and last of all one cupful of flour, into which break an egg and rub together fine; when this is stirred in, if it is too thick, add a little water; salt and pepper to taste. When it has boiled well, it is ready for the table.

NOODLE SOUP.—Boil beef or chicken with plenty of water; take one egg to a person, mix in flour as long as you can. It should be so stiff that it will be difficult to roll out. Then roll out; leave on a moulding board or table to dry. Keep turning the cakes as they will dry faster. When dry roll and cut in threads as fine as possible. Five minutes before dinner put the noodles into soup stock; let it boil about three minutes; add parsley, salt and pepper to taste.

"PEPPER POT."—Put into soup stock about one quart of raw sliced potatoes and make a dough as for noodles, only taking two eggs and a little water. When dry cut in half inch squares or smaller. When the potatoes are done put these in and let it come to a boil. Add finely cut parsley, if possible to obtain it, to all soups.

ANOTHER.—Take two eggs, rub flour into them until you have fine rubs; boil a few minutes and it is ready to serve.

RICE SOUP.—About one teacupful of rice boiled in soup stock is all that is used for rice soup.

VEGETABLE SOUP.—Time, 9 hours.—Take 5 lbs. of shin of beef, 1 quart of water to each pound of meat, 1 head of celery, 1 onion, 4 small or 3 large carrots, 2 turnips, a bunch of sweet herbs, pepper and salt. Cut the meat from the bone; put the bone into a stew pan with water, let it boil slowly 4 hours; then strain into a large basin; when cold,

remove the cake of fat; cut the meat into small pieces, put them into a stew pan with the strained gravy, the herbs tied together, celery, onion, carrots and turnips; let all simmer slowly for five hours; season with pepper and salt to taste. When done, take out herbs and serve.

Bean Soup.—Soak one quart of white beans over night; in the morning pour off the water; add fresh, and set over the fire until the skins will slip off easily; throw them into cold water; rub well, and the skins will rise to the top whence they can be removed. Boil the beans until perfectly soft, allowing 2 quarts of water to 1 quart of beans; mash the beans, add flour and butter rubbed together, also salt and pepper. Cut bread into small pieces, toast and drop on the soup when you serve it.

Tomato Soup.—One quart of canned tomatoes must be strained through a sieve to remove seeds. Have 1 quart of sweet milk in a separate dish, and add 1 tablespoonfull of sugar, ½ teaspoonful of salt, 1 tablespoonful of butter. Let each come nearly to a boil; just before mixing stir a small pinch of soda into the tomatoes, pour the milk very slowly into the tomatoes, stirring constantly. Serve immediately, with crackers or toasted bread.

Milk Soup.—Peel and cut into quarters, 4 large potatoes, slice 1 onion, put them into 2 quarts of boiling water with 2 oz. of butter. Salt and pepper to taste. Boil till done to a mash. Strain through a colander, rub the vegetables through with a spoon, return the pulp and soup to the sauce-pan, add 1 pint of milk; when it boils sprinkle in by degrees 3 tablespoonfuls of crushed tapioca, stirring well all the time. Boil 15 minutes, keeping it well stirred; serve very hot.

Potato Soup.—Boil 6 or 8 good sized potatoes in about 2 quarts of water, slice up 4 or more onions if you like them, put in a lump of butter the size of egg, season to taste with pepper and salt. When the potatoes and onions have cooked five minutes, add a pint of sweet milk; and a

few bread crumbs or crackers; serve hot.

Oyster Stew.—Put 1 quart of oysters, and ½ pint of water into a kettle; let it boil till the oysters are done, which will be in about five minutes. Then strain, putting the oysters in a soup tureen, and the liquor back into the kettle; add to it 1 pint of milk; heat boiling hot, season with pepper and salt. Add to the oysters a piece of butter the size of an egg, lastly pour the hot liquor over the oysters.

Stewed Lobster.—Cut the lobster in pieces about an inch square. Place them in a stew pan and over them pour a cupful of water; put in butter the size of an egg, pepper and salt to taste. Mix also with it the green dressing of the lobster, and stir it 10 minutes over the fire. Just before taking off add two wineglasses of port or sherry. Let it scald but not boil.

Broiled Fish.—Clean, wash and wipe dry. Split so that when laid flat the backbone will be in the middle. Sprinkle with salt and lay inside down upon a buttered gridiron over a clear fire until it is nicely colored, then turn. When done, put upon a hot dish, butter plentifully and add pepper. Put a hot cover over it and send to the table.

Boiled Fish.—Put plenty of water into the pot. Add ½ cupful of vinegar, 1 teaspoonful of salt, 1 onion, 1 dozen peppercorns, and 1 blade of mace. Sew up the fish in a piece of clean net or muslin, fitted to shape. Heat slowly for the first half hour, then boil 8 minutes at least to each pound, quite fast. Unwrap, and pour over it a cupful of drawn butter, with a little of the liquor which the fish was boiled in, with the juice of half a lemon stirred into it.

Baked Fish.—A fish weighing 4 to 6 pounds is of good size to bake. It should be cooked whole to look well. Make a dressing of bread crumbs, butter, salt, and a little salt pork chopped fine; mix this with one egg. Fill the body, sew it up, lay into a large dripper, put across it some

strips of salt pork for flavor, Put a pint of water and a little salt into the pan. Bake 1½ hours. Baste frequently. After taking up the fish, thicken the gravy and pour over it. To make a cream gravy for baked fish, have ready in a sauce pan 1 cupful of cream, diluted with a few spoonfuls of hot water; stir in carefully 2 tablespoonfuls of melted butter and a little chopped parsley; heat this in a vessel of hot water. Pour in the gravy from the dripping pan of fish. Boil thick.

Fried Fish.—Clean the fish and let them lie singly in a dry towel: season with salt and a little pepper, roll in corn meal, and fry in ⅓ butter ⅔ lard. Have the grease very hot. Serve hot.

Cod Fish Balls.—Put the fish in cold water, set on the back of the stove. When the water gets hot, pour off and pour on cold again until the fish is fresh enough. Then pick it it pieces. Boil some potatoes and mash them; mix the fish and potatoes together while the potatoes are hot, taking ⅔ of potatoes and ⅓ of fish. Put in plenty of butter; make in balls and fry in plenty of lard. Have the lard hot before putting the balls into it.

Clam Chowder.—Take 25 clams, ½ lb of salt pork, chopped fine, 6 potatoes sliced thin, and 4 onions sliced thin. Put the pork into a kettle; after cooking a short time add the potatoes, onions, and the juice of the clams. Cook 2½ hours, then add the clams; 15 minutes before serving add 2 quarts of milk.

Scalloped Oysters.—Take 1 quart of fine oysters, 1 coffee cupful of pounded or rolled crackers, 2 teaspoonfuls of butter, ½ cupful of rich milk or cream; pepper and salt to taste. Butter a baking dish and cover the bottom pretty thickly with rolled crackers; wet with oyster liquor and a few spoonfuls of cream, next lay the oysters 1 deep closely over these. Sprinkle with pepper and salt and small bits of butter, then another layer of crumbs, wet as before, then a layer of oysters, and proceed in the same way until the

dish is full, having crumbs on top with butter strewed over it. Set into the oven, invert a plate or tin over dish; bake until the juice bubbles to top; uncover, and set upon upper grating of oven to brown. Serve in the same dish. Pass sliced lemon after it. Oysters, like fish, follow immediately after soup and are a course by themselves.

Fried Oysters.—Select the largest and finest oysters; strain and wipe them by spreading on a cloth, laying another over them and pressing lightly. Roll each in beaten egg, then in cracker crumbs which have been mixed with a very little pepper. Fry in a mixture of equal parts of butter and lard, and serve very hot.

MEATS.

The rules for roasting meat apply to broiling, except that instead of cooking in the oven it is placed on a gridiron over hot coals, and browned first on one side then on the other; removing a little away from the fire to finish cooking. It requires 20 minutes to broil meat an inch thick. Season with pepper, salt and butter after it is cooked.

Boiling and Stewing.—Fresh meat for boiling should be put into boiling water and cooked gently about 20 minutes for each pound of young beef. Add salt to suit the taste. A little vinegar in the water in which tough meat is boiled makes it tender. Save all the broth for soups, stews and gravies. Simmering and stewing meats means to not have them boil hard; simply bubble slowly, but all the time. Put salt meat over in cold water, which as soon as it boils, should be replaced by fresh water. The water should be changed until the meat is

fresh enough to be palatable. Salted and smoked meats require about 30 minutes of very slow boiling to each pound. Vegetables may be boiled with them (many so prefer) also herbs for seasoning. If they are to be served hot, set the kettle containing them where it will not boil, but keep hot until required. If the meat is to be served cold, let it cool in the liquor in which it was boiled. Very salt meats, or those much dried in smoking, should be soaked over night in cold water before boiling.

Frying.—There are two distinct methods of frying; one is to have very little fat in the pan, and both pan and fat should be very hot before the meat is put into it. The chop, steak, etc., should be quickly put into the pan with only sufficient fat to keep it from sticking; brown quickly on one side, then on the other. The other method consists of entirely immersing the article to be cooked in smoking hot fat, and keeping up that degree of heat until the food is nicely browned.

Roast Beef.—Rib roasts are best. Have the butcher saw off about half the bone; cut the ends of ribs clear of meat, fold the flap neatly around to the thick part, and secure with skewers. The trimmings are yours, as the meat is weighed first; take it all; it will make good material for soups or gravy. Put the beef into a dripping pan, pour a cupful of boiling water over it; rub a little salt into the fat parts, and roast 15 minutes for every pound. Bake faster as soon as the juice begins to flow. If meat has much fat on top, cover the fatty portion with a paste made of flour and water. When nearly done remove this, dredge the beef with flour, and baste well with gravy. Sprinkle salt over the top, and serve. Pour the fat from the gravy, return it to the fire, thicken with browned gravy, season, and boil up once. Roast most other meats in the same way.

A Choice Steak.—It you want a good steak that is not like an old rubber shoe sole, have a clear hot fire, set a clean empty pan on the stove, cover it up, then pound the

steak, and when the pan is very hot lay the steak in and cover quickly. As soon as it is crisped enough to let go its hold on the pan, turn over and cover quickly; turn again as at first, and continue to do so about every two minutes, until it has been turned six or eight times. Have a hot buttered dish ready for it, and lay it in; add a sprinkling of pepper, salt and sugar, and cover tightly. If you wish a gravy put a bit of butter into the pan; when hot rub in a pinch of flour, add a small teacupful of boiling water, let it boil a few minutes, then put it into a gravy boat, instead of over the steak to draw out the juice.

Warming Beef Steak Over.—If a cold beef steak be covered with sweet cream, and put into a moderately heated oven, it will renew its departed goodness and make a very relishable dish for even an epicure. In fact, sweet cream will make a nice dressing to any kind of fresh meat, either warmed over or just cooked, if poured over the meat and put into the oven to crisp, or set on the back of the stove to simmer till thoroughly heated through. If cream is used on newly cooked meats, it must not be added till the meat is done, then put it into a clean spider; lay the slices of meat so as to cover the bottom of the dish, then pour the cream over and crisp in an oven, or cover closely and put it to simmer slowly till ready to serve. Dot.

Cooking a Steak.—Get a round steak an inch thick; cut out the bone and with a darning needle and twine take a stitch or two in the cut; then sprinkle both sides with salt and pepper. Moisten half a common sized loaf of stale wheat bread with a cupful of hot water, then chop it fine with about one fifth as much salt pork, season with two heaping teaspoonfuls of powdered sage, and a half teaspoonful each of pepper and salt, spread this dressing evenly over one side of the steak, using a little hot water if the dressing is too dry. Cut a piece of butter, half the size of a large egg, into bits and place it round on the dressing, roll the meat up, wind it with twine, and take a stitch or two

in the ends of the roll, to retain the dressing. Place it in a dripping pan with two or three cupfuls of boiling water, and bake until done. Baste several times while baking. When done, do not remove the string, but send the roll to the table whole and cut slices from the ends. If you want it to slice cold, press under a weight until cold. When oysters are in season, we sometimes use a pint of oysters in the dressing, leaving out the pork and sage. FANNY FIELD.

SMOTHERED BEEF STEAK.—When one is tired of steak cooked in the ordinary way, it is very nice "smothered." Prepare a seasoning of bread crumbs mixed with a very little minced onion, a small piece of butter, pepper and salt; spread it on the steak, roll and tie with a string. Place in a sauce pan with a slice of salt pork and a ½ pint of water; stew until tender, which can be ascertained by plunging a fork into the meat.

TOUGH STEAK.—When we get hold of an uncommonly tough steak, we do not spend our time pounding it, but put it into the chopping tray and chop it fine. Then we flour our hands and make the meat into flat cakes, as we would sausage meat. Next we fry the cakes quickly in a very hot skillet, buttered just enough to prevent the meat from sticking too close. Take them out on a hot platter, put a piece of butter on top of each cake, put a little salt, pepper, butter and a cupful of hot water into the skillet, let it boil a minute, then pour over the meat. Beef that is not steak can be cooked that way, and is excellent. If you have steak or roast beef left over, chop the pieces fine with a little onion, mix with ⅓ as much bread crumbs, season with pepper and salt; moisten with hot water (unless you happen to have some gravy left over) make into flat cakes, spread a layer of cold mashed potato on both sides, lay them on a well-buttered dripping pan, put a bit of butter on top of each cake, set into the oven till hot through, and brown on the top. These cakes are handy for breakfast, and they can be prepared the night before.

Mutton Roast.—Place in a kettle with sufficient water, cover closely, boil until about half done, then add salt enough to season, and boil till done; put into a dripping pan, sprinkle with black pepper, set into a hot oven, and let it bake to a crisped brown on top. The water in which it was boiled will make a nice gravy, or you can boil potatoes in it, and it will flavor them.

Roast Lamb.—Lay the meat in a dripping pan, dash a cupful of cold water over it, and roast in the oven; time 10 minutes to a pound. Baste often and freely, and after half an hour cover with a sheet of buttered paper. Five minutes before taking up remove this dredge with flour; as it browns bring to a froth with butter. Do not send the gravy to the table if you use mint sauce.

Mint Sauce.—Take 2 tablespoonfuls of green mint, chopped fine, 1 tablespoonful of white sugar, and 1 cupful of best cider vinegar. Put the vinegar and sugar into a sauce boat and stir the mint in; let it stand 15 minutes before serving.

Souse.—Clean pig's feet and ears thoroughly, soak them a number of days in salt and water, boil tender and split them. They are good fried. To souse them cold, pour boiling vinegar over them seasoned with mace and pepper-corns. Cloves give them a dark color, but improve their taste. If a little salt be added, they will keep good pickled for a month or two.

Veal Cutlets.—Flatten with the side of a hatchet, pepper, salt, dip into raw beaten eggs, then into cracker crumbs, and fry in a little butter, turning as they brown. Dish, and pour over them some drawn butter in which has been cooked a large spoonful of tomato catsup.

Curing Hams.—For curing hams there are two receipts which are sure to give a good result. The first requires for 100 lbs. of meat 7 lbs. of salt, 2½ lbs. of brown sugar or 1 qt. of molasses, 2 oz. of saltpetre, 1 oz. of pepper and 2¼ oz. of cloves; mix these two hours before using. The salt-

petre may easily be dissolved by pouring hot water on it in a small bowl, and afterward adding it to the brine. Add sufficient water to the above preparation to cover the meat which has been packed as close as possible in a cask.

The second receipt is given in the right quantity for 75 lbs. of meat as follows: Three cupfuls of fine salt, 1½ cupfuls of brown sugar, 1 tablespoonful each of ground cloves, black pepper and saltpetre; mix these ingredients thoroughly together, and as soon as the hams are cut, give them a thorough rubbing all over with the mixture, taking great care to rub it in thoroughly about the joints. Repeat this process three days apart and hang up the meat to drain, after last application. When dry it may be smoked. The quantity given is enough for three applications.

Boiled Ham.—Boil it 3 or 4 hours, according to size, then skin the whole and fit it for the table, then set into the oven for half an hour; cover thickly with egg yolk mixed thick with bread crumbs, then set it back for half an hour longer. Boiled ham is always improved by setting into the oven for nearly an hour, till much of the fat dries out, and it also makes it more tender.

Remnants of Ham.—If you have boiled a rare fine ham, do not suffer it to return to the table meal after meal, until its very name becomes a jest, and the most robust appetite fails and turns away in disgust. Make an egg omelet, and sprinkle a little powdered ham over it, just before you boil it. For this you can use the dry under parts, or chop up some of the softer parts in small dice and to every cupful add a well seasoned scrambled egg; that is, heat them up together. Broil some slices and send to the table dressed with good hot tomato catsup, that is, when ready to serve, have your catsup hot and pour a little on each slice as you take it off the coals. Mix chopped ham with rice previously boiled and made into croquettes; or try the Southern rule, spreading very thin slices with mustard, pepper, or curry powder, and frying them brown, pouring off any superfluous

grease. Add to the gravy a small pinch of sugar. Fry, bake, boil or roast fresh ham, or that which has been boiled, and add to it a flavor of any kind of meat sauce you may fancy, such as curry, Lee and Perrin's, Worcestershire, or any you may have made at home. Pour a little on the meat while still in the pan, and let it heat through with the meat before coming to 'able. This is known as "barbecued" ham.

RELIABLE.

COLD FRIED HAM.—When the house-keeper has scraps of cold fried ham left over from meals, a good way to use them up is to chop them fine as for hash, and beat up one or two eggs, stir in the meat and fry them like scrambled eggs. They are good when one wishes a warm dish for tea.

DRIED BEEF.—Housekeepers who live where fresh meat can only be had once or twice a week, are often at a loss to know how to provide a variety of meat in warm weather. We always keep a piece of dried beef on hand, and when we do not know what else to get, we cut as much as we want into thin shavings, put into the skillet, pour hot water over it, let it stand a minute, pour off the water, add a piece of butter, (for a family of five and the quantity of beef required, it will need butter half the size of an egg,) pepper, break three or four eggs into it, and stir around until the eggs are cooked. The skillet and beef should be quite hot and over a quick fire when the eggs are put in. Another nice way to prepare dried beef is to shave it thin, place it in the dish in which it is to be served, and pour over it hot gravy made of half cream and half sweet milk thicken with a little flour, wet with cold milk and seasoned with pepper. Dried beef thus prepared and poured over toasted bread, makes a nice breakfast dish.

FANNY FIELD.

PICKLED BEEF.—Have a clean barrel, put a false head in the bottom; to 1 bbl. of beef take 10 lbs. of salt, 10 lbs. of white sugar, and ½ lb. of saltpetre. Pulverize the saltpetre and mix the three thoroughly. Put a sprinkling on

the bottom, lay in one layer and pound it down thoroughly; one cannot pound it too much, then another layer, and so on until full. Put the drying beef on top. Pound all thoroughly, and put the salt and sugar that are left on top. Make no brine, as on the third day it will be covered with brine. As the meat is taken out, put a weight on to keep the meat under the brine. It will keep till August.

L. MUNSON.

FRIED SALT PORK.—If the pork is side meat, cut it into medium thin slices, put into a spider; cover with cold water, set on the back of the stove until freshened; but do not let it boil. Flour both sides, drop in a small quantity of hot lard or fat, sprinkle with pepper, fry till brown on both sides, and serve immediately.

BOILED SALT PORK.—Boil a piece of salt pork till nearly done, (if very salty, change the water,) then place on a pan, score the rind, as if you were slicing it for the table, just cutting through the rind, dust with pepper and roast one hour in a hot oven.

FRESH SAUSAGE.—Put into a frying pan, if stuffed, turn a little water on it, and let it boil dry, add fat enough to fry. For pickled sausage, boil half an hour, then roast one hour in the oven.

MAKING SAUSAGES.—Have ¾ lean and ¼ fat pork, chopped or ground very fine; 1 lb. of salt, ½ lb., of pepper and a teacupful of powdered sage to 40 lbs. of meat. Warm the meat so that you can mix it well with the hands. Do up a part in small patties, with a little flour mixed with them, the rest pack in jars or cases. They should be kept where it is cool, but not damp. To prevent those stuffed in cases from bursting while cooking, never make a hole in them with a fork when turning.

HEAD-CHEESE.—After the heads are boiled and chopped, season with pepper, salt and sage to taste; put into a kettle heat it hot, then put it into a thin muslin bag and hang up to drain.

Pig's Feet.—Wash them clean and scrape, place in a deep pan, and pour scalding water over them, take them out, light a piece of paper and burn off the hairs; then place them in warm water, boil slowly till tender, then put them into vinegar, let them simmer very slowly for half an hour; fill a small muslin bag with equal parts of all-spice and cloves, the bag to be of the size of an egg for 12 pig's feet; tie up and drop into the feet and vinegar, let all boil for 10 minutes; salt to taste.

Caper Sauce.—Take 2 tablespoonfuls of butter, 1 of flour, and mix well; pour on boiling water until it thickens; add 1 hard boiled egg chopped fine, and 2 tablespoonfuls of capers

Oyster Dressing.—Take 2 tablespoonfuls of flour, and 2 of butter; brown the butter and flour in a dripper; add water to make it thin for gravy; boil; add one pint of oysters chopped; pepper and salt to taste.

Drawn Butter.—Take ½ cupful of butter, 2 tablespoonfuls of flour, rubbed thoroughly together, then stir into a pint of boiling water; a little salt; parsley if wished.

Mustard Relish.—Take 4 tablespoonfuls of English mustard, 2 teaspoonfuls of salt, 2 teaspoonfuls of white sugar, 2 teaspoonfuls of salad oil, 1 teaspoonful of pepper, and vinegar to make a smooth paste—that from celery or onion pickle is best. Rub the mustard, sugar, oil, pepper, and salt together. Wet by degrees with the vinegar, beating very hard at last, when the proper consistency has been gained. This will be found much superior to mustard as usually prepared for the table.

COOKING POULTRY.

Roasting a Turkey.—Grate a small loaf of stale bread; chop an onion fine and fry it in a little butter until light brown, taking care that it does not burn. Mix it with the bread crumbs; add a coffee cupful of melted butter, a tablespoonful of chopped parsley, a quart of oysters drained of their liquor, and pepper and salt to suit the taste. Stuff the bird with this dressing; tie the wings and legs close to the body, so it can be easily turned while in the pan, and also present a nice appearance on the table. Rub with salt, drop bits of butter over it and place it in a rather hot oven. After it is slightly browned, the heat may be decreased. Be sure to keep the bottom of the dripping pan covered with water, or it will burn the gravy and make it bitter. Baste the fowl every ten minutes at least, with its own drippings. A turkey weighing 10 pounds when dressed will require three hours to roast. Have the giblets boiled tender, chopped fine, and return to the saucepan with the water in which they were boiled. When the turkey is done remove to a platter, pour off the surplus fat from the pan, and set it on top of the stove. Rub into the fat left in the pan, a tablespoonful of dry flour. add the giblets and more water if necessary, a little salt and pepper Let it boil a few minutes and serve in a gravy bowl. The oyster liquor scalded, skimmed, strained and added to the gravy while cooking is an improvement. Never stick a fork into a turkey while roasting, as it lets the juice escape. Always choose a bird less than a year old to roast.

L. S. F.

Roast Goose or Duck.—Singe, draw and truss the fowl; if an old one parboil it. The best stuffing for a goose is made with sage and onions; if a strong flavor of onions is liked they should be chopped raw; if not they should be boiled in one or two waters, and mixed with

bread crumbs, powdered sage; salt and pepper to taste. Fill the bird with stuffing, sew up with coarse thread, sprinkle salt over, and set in a dripping pan with a little water. Baste frequently, and do not take from the oven until thoroughly done.

Roast Chicken.—Singe and truss carefully. "Broilers" are better without stuffing unless very large. Season with salt, put small bits of butter over the meat, and place in a pan with a little water; baste occasionally and dredge with flour before taking from the oven. Spring chicken cooked in any style is good.

Broiled Chicken.—After the young chicken is dressed properly, put to boiling in soft water, salted to suit the taste. When boiled until tender, and there should only enough water be left to keep the meat from burning, lay the pieces in the spider, spreading them evenly over the surface, then pour the soup over the meat, and add to it a bowlful of rich sweet cream; set the spider into the oven, and crisp it brown; then serve hot. DOT.

Another Way.—Take a nice, fat young chicken, clean and cut in such pieces as you wish. Some fried potatoes cut in small dice are boiled with the chicken. When nearly done (be sure to have plenty of water) take half a teacupful of flour, put in sweet milk enough to stir smooth; stir it in the chicken and potatoes, which have previously been seasoned with salt and pepper to suit the taste; let it cook a few minutes and serve. Thresher's Wife.

Chicken Pie.—Take 2 full grown chickens, or more if small, disjoint them, etc., as small as convenient. Boil them with a few slices of salt pork in water enough to cover them, let it boil quite tender, then take out the breast bone After they boil, and the scum is taken off, put in a very little onion cut fine, (not enough to have it taste distinctly, but just flavor a little,) rub some parsley very fine if dry, (chop it fine if green,) this gives pleasant flavor, season well with pepper and salt and a few ounces of good butter.

When all is cooked well, have liquid enough to cover the chicken, then beat 2 eggs, and stir in some sweet cream. Line a five-quart pan with crust made like soda biscuit, only using more shortening, put in the chicken and liquids, cover with a crust the same as the lining. Be sure to make a good large hole in the top crust for gas to escape. Bake until the crust is done. The eggs and cream can be left out if desired.

Boned Chicken.—Boil a chicken in as little water as possible, until the meat will fall from the bones; remove all the skin, chop together the light and dark parts, season with pepper and salt. Boil down the liquid in which the chicken was boiled, with a large spoonful of gelatine dissolved Slice hard boiled eggs, and line a tin with them, bottom and sides, put the meat in carefully, pour the liquid on top, and set away in a cool place until thoroughly cold. Then turn it out on a platter, and send to the table whole. Slice in thin slices at the table. This is a most tempting dish, both to the eye and palate.

Baked Pot-pie.—Cook the chicken until tender, then season and thicken the gravy a little. Take out into a dripping pan or spider, stir up some baking powder biscuit, and drop spoonfuls on top, bake until the biscuits are a nice brown. Be sure to have plenty of gravy.

Meat Pies.—A veal shank, a shoulder of a pig, or tender fowl makes nice suitable stock for a pot pie. Use for dumplings the same receipt as for soda biscuit, 2 cupfuls of sour milk or buttermilk, 1 cupful of thin sour cream, 1 teaspoonful of salt, and 1 of soda, roll thin and cut in squares. Put into the soup a cupful of cold cream before adding the dough. Be sure you have all at boiling point when the dough is put in. Do not uncover the pot after the dough is put in until done. Be careful to have the water boil over each piece, so that they will not stick together. Do not put the lid on after you serve the first, or after once taken off, as it makes the dough heavy. This holds good in boiling any kind of dumplings.

HOW TO COOK EGGS.

Omelets.—Take six eggs, beat the yelks and whites separately, very light; 1 cupful of milk, 1 large spoonful of flour. mix the flour smooth with part of the milk, then add the yelks, and the whites last, salt and pepper. Put lard and butter into the skillet, put in part of the mixture (always being sure to lift up well from the bottom,) when browned, turn half over; when done serve immediately.

Omelet No. 2.—Take a slice of salt pork about three inches square, freshen and fry in the usual way, then cut up into small pieces; beat 3 eggs, then add 3 tablespoonfuls of flour and stir until smooth, add 2½ cupfuls of milk and a little salt, turn this over the meat while it is very hot, and let it fry until it is a nice brown, then cut into large pieces, turn, and brown the other side.

Fried Eggs.—Break eggs into hot salt fat, (ham fat is best,) put a lid over the skillet and let the fat sputter until the eggs are done, do not turn them over.

Poached Eggs.—Nearly fill a frying pan with boiling water, (grease the bottom first,) add a little salt and vinegar. Break the eggs one at a time into a wet saucer, slip from this on the surface of the water, cook slowly three minutes, take up with a perforated skimmer, and lay on buttered toast or a hot platter.

Surprise Eggs.—Boil eggs hard, and after removing the shells carefully, remove the yelks through as small an opening as possible and fill the whites with finely minced chicken. This is "chicken in the egg."

Egg Toast.—Toast half a dozen slices of good bread, and butter well; take the yelks left from "surprise eggs" and rub fine; sprinkle each piece thickly, pile in a dish, and pour over it a pint of cream gravy. Send to the table smoking hot.

Mock Eggs.—Make up dough as for doughnuts, cut it in egg shapes, (if you have no oval cutter, press a small powder box into shape,) fry and when done, ice them, and dry in a cool oven. Cut the shapes of dough a little thicker than ordinary doughnuts, and do not spare the icing.

Hen's Nest.—Take half a head of cabbage and shred clear around to make them long. Season and color with yelks of 2 eggs, beaten up with 2 spoonfuls of thick cream, and one of vinegar. This is the straw, which must be arranged nest-fashion on a low flat glass dish. For the eggs, use pickled eggs, half of them colored in beet jar. This makes a palatable as well as ornamental dish, and is relished by big people as well as little ones.

Cold Deviled Eggs.—Boil a number of eggs very hard; when cold remove the shells and cut each egg in halves lengthwise; take out the yelks and mash them fine, with a little pepper and salt, and a pinch of dry mustard; moisten with a little butter and vinegar. Fill the empty whites cut in halves, with this mixture, and arrange on a platter garnished with parsley, for lunch or tea.

SALADS.

Cabbage.—Chop enough cabbage fine for one meal for your family; salt and pepper, and put into a vegetable dish. Take half a teacupful of good vinegar, a piece of butter the size of half an egg and one teaspoonful of sugar; put them into a basin and set on the stove and boil; break one egg into a teacup, and beat one tablespoonful of flour in it, then add half a cupful of sweet milk; turn in the vinegar, and cook until it is a smooth gravy. Keep stirring all the time; turn it over the cabbage, mix thoroughly, and turn a plate over it till wanted.

Potato Salad.—Slice about a dozen cold boiled potatoes very thin; place them on a platter and pour over them a dressing made as follows:—One cupful of vinegar, 1 teaspoonful of English mustard. 1 teaspoonful of salt, and 1 egg; place on the stove, let it come to a boil, then stir the egg in, add 2 teaspoonfuls of olive oil, or 2 tablespoonfuls of thick cream. Use "Durkee's Salad. Dressing," instead of the mustard, if you have it. A few slices of onion improve it. Do not let the dressing boil after putting in the last ingredients.

Mrs. Grace Smith.

Cucumber and Onion Salad.—Pare cucumbers and lay in cold water 1 hour; do the same with onions, in another bowl. Then slice in the proportion of 1 onion to 3 large cucumbers; arrange in a salad bowl,and season with vinegar, pepper and salt.

Lettuce Salad.—Use one-third as much salad oil as you do vinegar; pepper and salt to suit the taste. Cut up young lettuce with a sharp knife, pile into a salad bowl; sprinkle with sugar, pour the rest of ingredients mixed together over the salad, and stir up with a fork to mix well.

COOKING VEGETABLES.

Have the vegetables cooked on the same day they are gathered, if in summer; wash well, cut out all decayed parts, lay in cold water sometime before using, and let the water boil before you put them in. Potatoes require about half an hour to boil; turnips, 40 minutes to 1 hour; cabbage ½ hour to 1 hour, in salted water; beets about 2 hours, then put into cold water and the skins will slip off; boil onions in two waters; add milk to the first water and also to the second, if liked; string beans require 1 hour; shell beans 1½ hours; boiled green corn 20 minutes.

Potatoes.—First boil some small potatoes with their jackets on; the moment they are done take them out of the water; do not let them get soft as they will not keep their shape; remove the skins; have ready some boiling lard as for frying cakes; drop the potatoes in and fry until a light brown, turning them gently from side to side.

Saratoga Potatoes.—Pare and slice thin, lengthwise, large potatoes; wash and drain, have hot lard in a kettle as for doughnuts; put in part of the potatoes, in a wire sieve or basket if you have it, if not put in a few loose and stir frequently; when brown, lift and put in a dish and serve immediately, salt them after they are fried.

Potato Cakes.—These are extremely nice for breakfast. To make them take 1 pint of mashed potatoes, 1 pint of flour, 2 tablespoonfuls of butter, a little salt, milk sufficient to make a thick batter, and half a teacupful of fresh yeast. Mix the ingredients, and let the batter rise until it is light; bake in muffin tins or gem pans. Serve in a vegetable dish.

Warmed up Potatoes.—Put potatoes into a dish large enough to admit of beating in two or more eggs and a little flour; add a little more salt, then dip them into a pan of hot butter and lard mixed (the same as you would use for fried potatoes), with a spoon, and when the little cakes thus formed are fried to a nice light brown, you will find you have not enough for supper.

Boiled Cabbage.—Boil cabbage till tender, drain dry, chop fine, season with salt, add a teacupful of cracker or bread crumbs, rolled fine, a cupful of sweet cream, and three well beaten eggs. Mix well and fill a buttered pudding dish with it. Bake 20 minutes, and serve hot.

Cauliflowers.—Steam the head whole;—when tender immerse in a hot gravy made of one pint of sweet cream, seasoned with pepper, salt and butter, brought to the boiling point, then poured over the cauliflower, and serve hot.

Hot Slaw.—Cut a hard white head of cabbage into 2 pieces, shave 1 piece as fine as possible, and put it into a stew pan with a piece of butter the size of an egg, 1 small teaspoonful of salt, and nearly as much pepper; add half a teacupful of water, and 1 teacupful of vinegar. Cover the stew pan, and cook the cabbage until it is tender, stirring it often while cooking.

Celery.—Choose that which is white and tender; put it into cold water until wanted, and serve between the oysters and the meat.

String Beans.—Take off the tops and tails, and the strings on both sides; cut into short pieces. Cook tender in boiling water, add a little salt; when done pour in a cupful of cream, (or milk, and a large piece of butter), let it boil up, thicken the gravy slightly, if desired, and serve hot.

Succotash.—Take 4 ears of sweet corn cut from the cob, 1 pint of lima beans, 1 tablespoonful of floured butter, pepper and salt, 1 cupful of milk. Boil the beans an hour, then add the corn, and boil 15 minutes; serve hot.

To Can String Beans.—Prepare the beans as for cooking, then to one gallon of beans add about half a pint of salt, then pour on water enough to cover and boil until thoroughly cooked, then can as you would tomatoes or fruit. When wanted for use, if for dinner, open the can in the morning, pour fresh water over, changing two or three times, or until sufficiently free from salt, then season as you would new beans.

Mrs. J. F. C.

Canning Corn.—Take 1 ounce of tartaric acid to six quarts of corn; cut the corn from the cob, put on sufficient water to cook, or nearly to cover it. Dissolve the acid in a little boiling water while the corn is cooking, stir this in and put into tin cans. To prepare for the table; pour off the sour water and save it, put in enough fresh water to cook the corn, add to every quart of corn one small teaspoonful of

soda and let it stand a few minutes before cooking. While cooking put in one teaspoonful of sugar. If the corn turns yellow there is too much soda; pour back some of the sour water until it turns white again. When done, season.

Another Way.—Use the Mason jars: Take the ears of corn and run the knife through every row of kernels. In cutting from the cobs make three slices, after which scrape the cobs. This makes the corn fine and juicy and is quite essential to its keeping qualities. Fill the cans well, press down and let the juices run off; fill again with the corn until the can is well packed, but not too tight, as room must be allowed for expansion, else the cans will burst when heated. Turn the covers on about half way, next prepare your boiler with twigs or a folded towel in the bottom, set the cans in; put clean clothes between them to prevent their rubbing together, and pour cold water into the boiler until it touches the rim of the covers. Cover the boiler; put it over the fire and let it boil *three hours*. Be particular about that. Then take out the cans, screw the covers down tight and put away in a dark, dry, cool place. This process is extensively used in some sections, and is pronounced a success.

Baked Beans.—Pick over and wash two quarts of white beans, and put them to soak in cold water over night. In the morning put them into a kettle with fresh cold water, and a teaspoonful of soda, let them come to a boil and cook fifteen minutes. Drain off the water, put in a pound of salt pork, a teaspoonful of salt, half a cupful of molasses, half a teaspoonful of soda, and boiling water enough to cover the beans. Put a cover on the pan or kettle in which you bake the beans, and bake with a steady moderate heat about 5 hours. They should be stirred two or three times while baking, and if the water dries away before the beans are done, more should be added. Pork that has a streak of fat and a streak of lean, is the best for baking with beans, and it should be buried in the beans, not placed on

top. When the beans are done they should be dry, but not too dry, and so tender that they will mash easily when stirred. You can leave them in the oven an hour or so with the door ajar, and it improves the taste.

FANNY FIELD.

COOKING TOMATOES.—Tomatoes should not be cooked in iron; it injures the color and spoils the flavor. Tin may be used, but the tomatoes should not be allowed to stand after they are removed from the fire. Porcelain or granite is the best. To peel tomatoes pour boiling water over them, and let them stand a few minutes; the skins will slip off easily.

SLICED TOMATOES.—Peel and slice; remove all green portions; boil slowly half an hour; season with salt, pepper and butter to taste; a little sugar if you like; cook 15 minutes longer, turn into a vegetable dish, and serve hot.

ANOTHER WAY.—To a quart of tomatoes add one small onion chopped fine; boil half an hour, season, add half a teacupful of cracker crumbs, cook ten minutes longer and serve.

TOMATOES AND CORN.—Cut the corn from the cob as for succotash, mix with an equal quantity of tomatoes; season with salt, pepper and butter.

BAKED TOMATOES.—Take large round ones, cut a small piece from the top of each, remove the insides and fill with a mixture of cracker or stale bread crumbs, boiled sweet corn, and onion chopped fine and seasoned. Place the filled tomatoes side by side in a covered baking pan with a little water and butter, and bake in a moderate oven 30 minutes.

VEGETABLE OYSTERS.—Scrape vegetable oysters and throw them into cold water to prevent discoloring. When you have sufficient, cut them in pieces half an inch long, and boil, in just water enough to cover, till tender. Drain off the water, add a quart of milk, butter the size of an egg, and a little salt. Thicken with a tablespoonful of flour

made smooth in a little cold milk. Have ready a pan of nice biscuits; split them open on a platter, turn the oysters over, and serve. Or boil the roots whole, slice lengthwise, and fry in butter, as you would parsnips.

MAKING PICKLES.

Salt Cucumbers.—Gather them when of suitable size; wash and drain; then pack in a cask with plenty of rock salt. Fit a cover to put on top of the cucumbers, and weight it down to keep them under the brine. Do not put in any water; the cucumbers will make their own brine.

A better way is to take one gallon of water, one quart of vinegar and one pint of salt; scald and skim. You will then have to freshen them only a very short time before putting them into vinegar for use.

Green Tomato Pickle.—Slice green tomatoes, sprinkle salt over each layer, and let them stand over night. In the morning drain them into scalding vinegar, and scald about five minutes; then skim out and pack into glass fruit cans, putting a dessert-spoonful of whole cloves and the same quantity of cinnamon bark into each can. Take fresh vinegar, add a teacupful of sugar to each quart, heat boiling hot, fill the cans full and seal. They should stand at least two months before using.

Tomato Pickle No. 2.—Take one gallon of sliced tomatoes, the greener the better, salt them in layers, and let them stand over night. In the morning drain well; slice four large onions, put a layer of tomatoes in the jar, then a few slices of onion, and proceed in this manner until they are all put in. Cut six green peppers very fine and spread over the top; take one tablespoonful of black pepper, one of allspice, two of cloves, three of mustard; put into a bag

and boil in the vineger till the strength is extracted, then put the bag on top of the pickles and pour on boiling vinegar enough to cover them. Cover the jar tightly and let it stand three weeks before opening.

Pickled Peppers.—Take large green peppers, cut off a piece of the stem end take out the seeds without breaking the outside of the pepper, and lay the peppers in salt water—half a teacupful of salt to one quart of water—for three days. changing the water every day. Then fill the peppers with chopped cabbage, or equal parts of chopped cabbage and tomatoes; tie on the pieces cut off, and pack in a jar with a few pieces of horseradish, and pour hot vinegar on them. Weight them down to keep them covered with vinegar. Add a little chopped onion if desired.

Hodge Podge.—Take 2 heads of cabbage, 2 dozen large green cucumbers, 1 peck of green tomatoes, and as many onions as you want. Chop the tomatoes, cucumbers and onions, sprinkle with salt and drain 12 hours; chop the cabbage and mix all together; pour cold vinegar over and let it stand 24 hours; drain 12 hours. Take 2 quarts of vinegar, ½ pound of white mustard seed, 1 tablespoonful of allspice, 1 each of cloves, cinnamon, ginger, ground mustard, and ½ tablespoonful of cayenne pepper. Put all together, boil 15 minutes, more or less, as you wish.

Clara T. Spellman.

Favorite Pickle.—Take equal parts of chopped cabbage and green tomatoes; to eight quarts of this mixture add one quart of chopped onion, one pint of chopped green peppers and one quart of salt. Mix thoroughly and let it stand over night. In the morning drain until juice no longer drips; then scald for five minutes in good cider vinegar· pack into glass cans; fill up with hot vinegar and seal. For immediate use, scald a little longer, pack in stone jars with a little horseradish to prevent molding, and a weight to keep the pickles under the vinegar.

Sweet Pickles.—One pint of sugar, a dessert-spoonful

each of whole cloves, broken cinnamon bark, and whole allspice, to every quart of good cider vinegar. Heat scalding hot, put in the fruit, steam until about half done, or soft enough to be pierced with a broom straw, then skim the fruit out, pack in cans, fill up with the syrup and seal. Ripe cucumbers, watermelon rinds, sweet apples, pears and peaches can all be made into sweet spiced pickles. Watermelon rinds should be pared and only the firm part next the outer skin used. Cucumbers must be pared, and all the soft parts scraped away. Apples, pears and peaches, ripe, but not mellow, should be pared, and halved or quartered. When peaches are used, a few of the pits, bruised and put into the cans, will give the pickles a delicious flavor. Cucumbers and watermelon rinds are improved by soaking in weak brine over night, and scalding in weak alum water (two teaspoonfuls of alum to a quart of water) before scalding in the syrup.

FANNY FIELD.

MIXED PICKLES.—Shave fine several heads of new cabbage, sprinkle over them a tablespoonful of salt to each pound of cabbage; pack in a crock and pour over it a syrup made of one quart of maple syrup and one quart of best cider vinegar, boiling hot, and seasoned with a tablespoonful each of cloves, cinnamon, pepper, mace and white mustard seed, all unground. Let it stand two days, then turn off and heat again, adding more vinegar; syrup too, if wished. Soak green tomatoes and cucumbers in salt and water 24 hours, then chop them not too fine; cook the tomatoes till they can be pierced with a splint, then drain thoroughly, both the cucumbers and tomatoes, and add them to the pickled cabbage, making more juice if necessary, as they must be covered. A few pieces of horseradish will preserve the pickles. DOT.

MANGOES.—Take small green muskmelons, cut a piece out of one side, remove the seeds and fill the cavity with a mixture of chopped cabbage, green

tomatoes, onions, peppers and whole nasturtion pods; put a few whole cloves, allspice berries, bits of cinnamon, and a little white mustard seed in each mango. Sew in the piece taken out, pack the mangoes in a jar with a few pieces of bruised horseradish, and pour scalding vinegar over them; let it stand three days, then pour off the vinegar; heat with a cupful of sugar to every two quarts of vinegar, and return to the pickles. Weight them down.

Pickled Onions.—Take the smallest onions, peel and scald in a jar, with water enough to cover, and salt enough to season them. Then scald in vinegar enough to cover them, to which you have added a few bird peppers. Then put into a jar, throwing the hot vinegar over them. Let them stand a few days and they are fit for use. Do not let them cook too long, or they will be soft.

Tomato Catsup.—Take one peck of ripe tomatoes, scald, peel, cut in pieces, remove the green portions and cook until done. When cool enough, rub through a sieve; put back into the kettle (not iron) add half a teacupful of salt, 1 tablespoonful each of ground cloves, allspice, cinnamon and ground mustard, and 1 teaspoonful of cayenne pepper. Boil until quite thick, taking care not to scorch; then add a pint of good cider vinegar, and boil half an hour longer. Put into bottles while hot; cork tight, cut the corks off even with the tops of the bottles; cover with sealing wax, and keep in a cool place.

Chili Sauce.—Take 6 large ripe tomatoes, 4 green peppers, 1 onion, 1 tablespoonful of sugar, 1 of salt, and 1½ cupfuls of strong vinegar; chop the peppers and onions and boil one hour.

Spiced Gooseberries.—Use a porcelain kettle, as in cooking all fruit. Prepare the fruit as for preserving. Take 5 lbs. of fruit, 3½ pounds of light brown sugar, a quart of vinegar, ½ ounce of whole cloves, and bits of cinnamon. Tie spices together in a cloth; put the vinegar, sugar and spices

into the preserving kettle; let them boil about ten minutes, then put in the gooseberries. Let them cook until the liquid is quite thick, and then can up hot. This is nice with meats.

Spiced Currants.—Take 7 pounds of currants, 4 lbs., of sugar, 1 pint of vinegar (medium strength), 1 tablespoonful of cinnamon, 1 of cloves, and one teaspoonful of allspice. Boil slowly two hours or more.

Pickled Apples.—Take one quart of vinegar, 6 cupfuls of brown sugar, 1 teaspoonful each of cloves, cinnamon, and allspice; boil the vinegar and sugar together; skim it, then add the spices. Boil in this syrup, sweet apples cut in halves (but not pared) till soft, but not till they break.

CANNING, PRESERVING, ETC.

In the directions for canning fruit in glass cans, one is always meeting with various instructions for preventing breakage. The only precaution necessary is wetting the can to be filled, and setting on a wet cloth. When the cans are emptied, they should be washed, scalded, and thoroughly dried, the rubber and top put in their proper places and the can set away. When again wanted the cans are clean and each one is already fitted with its own individual rubber and top. Tin canned goods, when opened should be immediately transferred to glass or earthenware dishes. Recent investigations show that cases of poisoning from eating canned goods have arisen from the acid of the canned food attacking the solder of the tins, and sometimes from decomposition, accelerated by an electrical action between the solder and the iron of the tin. Never leave canned fruits, meats, or fish, in opened tin cans.

Canning Grapes.—Pick the grapes carefully and fill the cans, being careful to place them as compactly as possible without breaking the skins; fill with boiling syrup as sweet as desired. To keep grapes without canning, boil a thick molasses from sugar, and pour boiling hot over the grapes. They will keep in this way and are ready for use any time.

Keeping Gooseberries.—Pick gooseberries when fully ripe; for each quart take a ¼ pound of sugar and a gill of water; boil together into a syrup, then put in the fruit and continue to boil gently for fifteen minutes. Put into stone jars and cover them closely when cold. Keep them for making tarts and pies. Gooseberries, and pie plant can be successfully kept by filling the cans and covering with pure cold water and corking tightly or sealing as desired.

Canning Strawberries.—Put alternate layers of sugar and fruit into a stone jar in a cool place over night; next morning add a very little water, bring to a boil and can like other fruit. Strain the juice left, boil down to half, add as much sugar as juice and boil till it will jelly.

Cooking Cranberries.—Pour over one quart of berries a quart of boiling water, let it stand till cold, drain off the water and stew like any fruit; sweeten to taste. The boiling water removes the bitter taste.

Maple Syrup.—In canning syrup place in each can a piece of alum about the size of a pea; this will prevent crystals forming in the bottom of the can, and makes no difference in the flavor of the syrup.

Citron Preserves.—Pare and remove the seeds, rejecting all but the solid part of the melon. Cut in such pieces as you choose. Weigh the pieces and boil in water till you can easily run a splinter through them. Remove the fruit and add sugar to make the syrup, allowing one pound of sugar to each pound of citron. When it boils put in the fruit and boil slowly one hour. When cold add lemon, allowing one lemon for two pounds of citron. One large

teacupful of water is the rule for one pound of fruit.

"Martha's method" is to pare, take out seeds, cut into small squares, and boil in clear water till they can be pierced with a fork. Add 10 pounds of white sugar to 10 pounds of fruit; cook 5 minutes; skim the fruit into a jar, putting 1 dozen sliced lemons with it. Boil the juice until thick, and pour it over the fruit. This will keep without sealing.

QUINCE MARMALADE.—Pare, quarter and core the quinces, cut them into little pieces, measure them and allow an equal quantity of sugar; place in a porcelain kettle, with just enough water to cover them, simmer gently until the fruit is tender, then skim it out, and add the sugar to the water. Let it boil and skim thoroughly, as the clearness of the syrup depends on this; after skimming drop the fruit into it. Do this carefully to preserve the shape of the fruit; let this boil gently for 15 minutes, then put it into jelly molds or glasses The syrup is like jelly and the fruit, if it is cooked right, will not be too much broken to distinguish it, and makes a very ornamental dish. MAY S.

PRESERVING RASPBERRIES.—The fruit should be gathered in the middle of a very warm day in dry weather. Strip from the stems immediately; weigh and turn it into a pan; bruise it gently and mix with an equal weight of fine, dry, sifted sugar, and put at once into wide neck bottles; cork these firmly without delay, and tie bladders over the tops. Keep in a cool place or it will ferment. The mixture should be stirred only enough to blend the sugar with the fruit. The bottles should be perfectly dry, and the bladders moistened with a little brandy on the side next the cork.

GRAPE JAM.—Pick the fruit off the stems, wash, then boil gently until soft and strain through a sieve. To a pint of the liquid add a pound of sugar, boil down till thick, like apple butter.

CURRANT JAM.—To every two bowlfuls of currants take one of seeded raisins. Weigh, allowing one pound of sugar

to one of fruit, and boil till thick.

Blackberry Jam.—Weigh the berries and allow ¾ lb. of sugar to 1 lb. of berries. Cook the berries in a little water for half an hour, then add the sugar and boil for ten or fifteen minutes longer, stirring all the time. Seal in cans. Half a teaspoonful of ground cloves to every pint of berries is a great improvement.

Gooseberry Jam.—Pick the berries just as they begin to turn; stem, wash and weigh. To 4 pounds of fruit add ½ teacupful of water; boil until soft, and add 4 pounds of sugar and boil until clear. If picked at the right stage, the jam will be amber-colored and firm, and much nicer than if the fruit is preserved when ripe.

Strawberry Jelly.—Take a pint of strawberry juice, made by cooking the berries until very soft, and then straining. Soak a box of gelatine in a little cold water for two hours. Then add to it the juice of two lemons, and sugar if liked. Pour over the whole a quart of boiling water and let it come to a hard boil. Take it off and fill a mould half full with it; set on ice and keep the rest of the jelly in a warm place. When that in the mould is hard enough, place it on some large strawberries, then pour on it the rest of the jelly that has been kept liquid.

Currant Jelly.—Boil the currants 20 minutes; strain the juice and measure 1 pound of sugar to each pint of juice. Boil the juice two minutes, then add to the sugar and boil the whole together one minute. This is very nice. A good jelly is made by taking equal parts of currant and raspberry juice; boil and skim; add sugar in proportion of one pound to a pint of juice, and boil from five to fifteen minutes.

Blackberry Jelly.—Use only perfect fruit; boil till tender in enough water to keep from burning; strain through a flannel jelly-bag, pressing out all the juice. Strain two or three times through a clean cloth, return the juice to a clean preserving kettle and for every pint of juice allow one

pound of sugar and the beaten white of an egg for the whole. Boil rapidly 20 minutes, counting from the time it begins to boil. It is well to test it by putting a few drops in a tin on ice. When done run through the jelly-bag ; if not clear, run through until it becomes so. Put the jelly into glasses, and when it has become firm, cut out little papers to fit the top, dip them in brandy and put over the jelly. Place over these, larger papers dipped in the white of an egg, pressed close against the sides of the glass to exclude the air.

Cranberry Jelly.—To every pint of berries take one pint of sugar; boil the sugar to syrup, then put in the berries; boil twenty minutes, stirring briskly all the time; just before taking off the fire, add one teaspoonful of vanilla to every quart. This is to be eaten with meat. If put into teacups to cool, three turned on a plate are enough; if in large moulds one is sufficient. It is to be passed around the table, and cut with a silver knife.

Harlequin Jelly.—Wash a jelly mould with white of an egg, melt a little currant jelly, pour it in, let it cool; melt some plum jelly, pour this in, and let it cool, and so on in layers of various colors.

Delicious Wine Jelly.—Take one box of gelatine one-half pint of cold water, one and one-half pints of boiling water, one pint of sherry, one pint of sugar and the juice of one lemon. Soak the gelatine two hours in the cold water, then pour in the boiling water and stir until dissolved. Add the lemon juice, sugar and wine; strain through a napkin, turn some of it into a mould, harden a little, put in a layer of strawberries, and pour in jelly to set them. After they have set, add another layer of the jelly, then another of berries, and so fill each mould, alternating the jelly and berries.

BREAD AND YEAST.

Bread, biscuit, rolls, and pie crust, are all greatly improved in flavor and color, if they are lightly brushed over with milk just before they are put into the oven. A little sugar dissolved in the milk is an addition.

Dry Yeast.—Take six good sized potatoes, boil until done in one quart of water; also take a large handful of hops, tie in a bag and boil till the strength is extracted, in one quart of water; then take two pints of flour, scald with the hop water, and cool, and thin with the potato water. When lukewarm, add enough good yeast to start it; let it rise until perfectly light; beat down and let it rise again. Take corn meal enough to mix so it will break in pieces the size of hickory nuts; spread to dry in the wind. Do not let the sun shine on it, nor dry it by the fire as that sours it. When thoroughly dry, put into a bag and hang in a cool dry place. This receipt will make a gallon and a half of good yeast. Eudora.

Soft Yeast.—The following is a very nice soft yeast which keeps a long time in winter, and makes nicer bread and in less time than with dry yeast. For half a gallon, boil two large potatoes in two quarts of water, with a handful of hops tied in a sack. Put a tablespoonful of flour, a teaspoonful each of salt, sugar, and ginger into a crock or pan, stir to a paste with cold water, then scald with the potato water, adding the potatoes, well mashed. After it has become lukewarm put in half a pint of yeast; when light, jug it up and put it in a cool place, where it will not freeze.

Potato Ball.—Take one quart of mashed potatoes, and one quart of flour, scald with the potato water; when cool add one tablespoonful of brown sugar, half a tablespoonful of salt, and some good yeast to ferment it. Save a cupful of this yeast for next making. Second making: Take two quarts of mashed potatoes, add water until

they are much thinner than for the table use (leave out the flour); when cool add one tablespoonful of salt, two of brown sugar, and the cupful of saved yeast. In an hour or so it will be light, then save a cupful for next making. Now you have the genuine potato ball, and always proceed according to directions for second making. To what remains after taking out the cupful, add two quarts of warm water in the evening, and one or two of hot water in the morning when you set the bread, and proceed in the usual manner of bread making. The bread rises quickly, and is light and sweet. If not successful at first try it again.

MRS. J. W. E.

GOOD BREAD.—Bread, to be really good, should be white, spongy, and tough, with a dark red crust that melts in the mouth with an indescribable sweetness. To make it only two things are necessary; good flour, and good yeast. No one can afford to use poor flour, for it absorbs so much water, that it will not go half as far as flour of a better grade. The next requisite is good, home-made yeast. The dry kinds in market are not always reliable, and seldom fresh; while yeast is so easily made and so easily kept, that it is poor policy to buy it. The following receipt is known to be good:

Take four potatoes, two handfuls of hops one tablespoonful of ginger, two of salt, half a cupful of sugar, and half a cupful of good fresh yeast. Boil the potatoes and hops together, and scald half a cupful of flour with the water. As soon as sufficiently cold, add the yeast, sugar, salt, and ginger, and ferment twenty-four hours, and then bottle. It will keep six weeks in the hottest weather. Half a cupful will make from 4 to 6 loaves. The bread should be set over night, and thoroughly kneaded in the morning; the longer the better. Bake well, and just before taking from the oven, wet the tops of the loaves with cold water to insure that dark red glaze so dear to the good bread lover's heart. Never use a particle of butter or lard in bread, for

it destroys the crustiness. N. H.

ANOTHER RECEIPT.—In the evening of the day before you wish to bake, take five or six little potatoes for each loaf of bread, wash them clean, and boil with their jackets on. When done, mash them jackets and all, and add as much water as necessary for the number of loaves you wish to make. When cool enough, add one cupful of yeast, a little salt, and one cupful of flour; stir well, wrap up warm, and set to rise over night. In the morning strain through a colander and add enough flour to make a stiff batter, beat until smooth; keep warm and in one hour the rising will be light as seafoam. Then mix up and manage the same as for bread made in the usual way, and you will have bread fit to set before a king. In making bread in this way you can utilize the little potatoes. There is also something in the potato skins that assists in the rising process.

Another Receipt.—This takes a dozen common sized potatoes; pare and cook; when well done mash in the water in which they were cooked, add to this one tablespoonful of salt, two of sugar, three of flour, and enough water to make two quarts of the yeast. Scald these together and run through a colander; when nearly cold, add two cakes of dry yeast ("magic" yeast cakes are always good) that have been soaked in warm water. Let this stand in a warm place until it has risen, then set away in a cool place and it will keep until it has been used up. When ready to make bread, make a sponge, using two cupfuls of yeast to every three loaves of bread, and it will be up in a couple of hours; sometimes in less. EUDORA.

SALT-RISING BREAD.—Take one teaspoonful of salt and one of sugar, dissolve in water enough to make a quart of sponge; have the water quite warm; stir it into the flour until it is about like yeast sponge; set the vessel containing it in another one containing warm water and keep it warm, being careful that it does not scald. Set the sponge as early in the morning as convenient. When perfectly light

make up into quite a soft dough, adding more warm water if needed. Add salt and shortening as for yeast bread (if it is liked) make out into loaves and place into rather deep pans to rise, as this kind of bread needs to be very light before baking, or it will be close and stiff when baked. If the baking pans are not pretty deep the bread will run over. Do not bake it quite as much as yeast bread. Have it done without a hard crust, or it will get dry soon.

Corn Bread No. 1.—Three cupfuls of sweet milk, two cupfuls of sour milk, one cupful of molasses, one teaspoonful of salt, two large teaspoonfuls of soda, four cupfuls of meal, two cupfuls of flour. Steam three hours and bake three-fourths of an hour.

Corn Bread No. 2.—Two cupfuls of sour milk or buttermilk, two level teaspoonfuls of soda, a little salt, half a teacupful of molasses or brown sugar, one teacupful of white or brown flour, and corn meal to make a medium stiff batter. Steam two hours, and bake twenty minutes. The same receipt, using graham flour only, and baked in a medium oven about three-fourths of an hour, makes a good brown loaf.

Corn Bread No. 3.—To one pint of sweet milk add one well-beaten egg, two tablespoonfuls of sugar, a teaspoonful of salt, two tablespoonfuls of melted butter, two teaspoonfuls of baking powder, well mixed with one cupful of flour, and corn meal enough to make the batter a trifle thicker than griddle cake batter. Fill common pie tins half full, and bake in a quick oven.

Corn Bread No. 4.—Take two quarts of Indian meal, one teacupful of sugar or molasses, and salt. Scald this with boiling water, then set it away to cool; when cool, put in a pint of bread rising; that is, hop risings that have been set the night before. If it should be sour put in a little soda, then thicken this up with flour a little thicker than for johnny cake; set where it will keep warm until very light, and bake slowly.

Corn Bread No. 5.—Some morning when baking, save out one and a half cupfuls of sponge, then bring one quart of sweet milk to boiling, and stir in enough corn meal to make a batter of the consistency of mush. When cool enough add the sponge; then add two well-beaten eggs, three tablespoonfuls of sugar, two of butter, and enough wheat flour to make a soft dough. Let it rise until it is light, then work out into small loaves and let it stand again until light, but not too light. Bake in a moderate oven fifty minutes.

Graham Bread.—Take three cupfuls sour milk and three or four large spoonfuls of thick sour cream, one-half cupful of corn meal, one half cupful of wheat flour, one-half cupful of molasses, three teaspoonfuls of soda, and a pinch of salt; thicken with graham flour and bake one hour. Do not stir the batter very stiff. One who does not like this, does not know good graham bread when eaten.

Brown Bread.—To one quart of warm water add one cupful of yeast, one-half cupful of sugar, and salt; stir in graham flour to make a stiff batter; put in tins, set in a warm place to rise and bake in a moderate oven. When done wrap in a damp towel till cold.

Graham Rolls.—Take one pint of graham flour, one of white flour, two teaspoonfuls of baking powder, one of salt, one tablespoonful of lard, and three-quarters pint of milk; sift together the graham flour, flour, salt and powder; rub in the lard, cold, mix the whole into a smooth dough, not too soft; form into rolls, wash with milk to glaze them and bake in hot oven ten or twelve minutes.

Graham Gems.—Take half a cupful of milk; half cupful of sweet cream, 2 teaspoonfuls of baking powder, 2 tablespoonfuls of sugar, and graham flour to make a thick batter.

Graham Muffins.—Take one quart of graham flour, one tablespoonful of brown sugar, one teaspoonful of salt, three teaspoonfuls of baking powder, one egg, one pint of

milk; sift together the graham, sugar, salt, and powder; add the beaten egg and the milk, mix into a batter like pound cake, fill the muffin pans, well greased, two-thirds full and bake in a hot oven fifteen minutes.

Oatmeal Muffins.—Take one cupful of oatmeal, one and a half pints of flour, one teaspoonful of salt, two teaspoonfuls of baking powder, one tablespoonful of lard, two eggs, and one pint of milk. Sift together the oatmeal, flour salt and powder, rub in lard, cold, add the beaten eggs and milk, mix smoothly into a batter rather thinner than for cup cake; fill the muffin pans two-thirds full and bake in a hot oven fifteen minutes.

Rye Muffins.—Take a pint of rye flour, one-half pint of corn meal, half a pint of flour, one teaspoonful of sugar, one teaspoonful of salt, three teaspoonfuls of baking powder, 1 tablespoonful of lard, 2 eggs and one pint of milk. Sift together the rye flour, corn meal, flour, salt and baking powder; rub in the lard, cold, add the beaten eggs and milk and mix into smooth, rather firm batter. The muffin pans must be cold and well greased; fill two-thirds full, and bake in a hot oven fifteen minutes.

Corn Gems.—For these take a pint of corn meal, one pint of flour, one teaspoonful of salt, two teaspoonfuls of baking powder, one-third pint each of milk and water, and mix into a firm batter, fill well greased cold gem pans two thirds full and bake in well heated oven fifteen minutes.

Corn Muffins.—Take one pint of flour, one of Indian meal, one-third cupful of sugar, one teaspoonful of soda, two of cream tartar, two eggs, one pint of milk, and one tablespoonful of melted butter. Mix the dry ingredients together, and sift them, beat the eggs light, add the milk to them, stir in the dry ingredients, and bake twenty minutes in buttered muffin pans. This makes two dozen muffins.

Baking Powder.—Take eleven pounds of best cream tartar and four pounds of soda. Sift the soda two or three times to make it fine, then sift the soda and cream tartar

together twice, and put into tight cans so it won't lose strength. A finer baking powder never was made. If one does not care to make so much, reduce each in proportion to the amount wanted. One does not need to use as much of this as of other baking powders. KEYSTONE.

BISCUITS.—Mix three teaspoonfuls of baking powder thoroughly with two quarts of flour; then rub in half a teacupful of butter, and mix with sweet milk until just stiff enough to handle on the board. Bake in a quick oven.

CRACKERS.—The following has been used for thirty years: Into fourteen cupfuls of flour sift four teaspoonfuls of cream tartar and two of soda; stir in one cupful of shortening (half butter, half lard) with a fork, and add slowly one cupful of cold water. Do not put in more water, but knead in the flour until the dough is smooth and glossy. One can make only half the receipt at one time, as it is all that can be baked in a common sized dripping pan at once, and be nicely dried off before getting cold. The measure cup holds just nine tablespoonfuls of water. It seems to be very little wetting, but a few trials will convince any one that it is enough for the other ingredients.

P. C. CUSHMAN.

GRAHAM CRACKERS.—Take one quart of best graham flour, one tablespoonful of sugar, one-half teaspoonful of salt, one-half teaspoonful of baking powder, two tablespoonfuls of butter, and a little more than one-half pint of milk. Sift the dry ingredients together, rub in the butter, cold, add the milk, and mix into smooth dough. Flour the board, turn out the dough, and knead five minutes. Roll out to the thickness of one-quarter inch and cut with a knife into small envelope-shaped crackers. Bake in a rather quick oven with care (as they burn readily) ten minutes. Handle carefully while hot.

OAT MEAL BREAKFAST CAKES.—Mix equal parts of fine oat meal and water, pour into a pan about one-third of an inch deep and bake half an hour, or until crisp and slightly

brown. Or make half an inch thick and bake like johnny cake. If the oven is not hot enough, pour it into a frying-pan, cover tight and bake on top of the stove, dishing up when well browned on the bottom. It is a splendid dish for an early breakfast, late supper or when one is in a hurry. It is not good cold; if any is left, warm over. Eaten with sweet cream, fresh butter or stewed fruit it is excellent.

WAFFLES.—To make these, take 1 quart of flour, ½ teaspoonful of salt, 1 teaspoonful of sugar, 2 teaspoonfuls of baking powder, 1 large tablespoonful of butter, 2 eggs, and 1½ pints of milk. Sift the dry ingredients together; rub in the butter cold, add the beaten eggs and milk, and mix into a smooth batter that will run easily from the mouth of a pitcher. Have the waffle-iron hot, and carefully greased each time; fill it two-thirds full and close it up; when brown, turn over. Sift sugar on them; serve hot; eat with maple syrup or honey.

PANCAKES.—An excellent way to use up dry pieces of bread is to pour hot water over them, and when soft make it fine with the hand. To a pint of this mixture add a pint of sour milk, two eggs, a pinch of salt, and a teaspoonful of soda. Stir in flour until it is just thick enough to bake well. With a reasonably hot griddle, these cakes brown nicely, and when served with butter and sugar, or nice syrup, make a dish "fit to set before the king." The author prefers to soak the bread soft in the sour milk, instead of water, using the rest of the receipt as it is given.

EGGLESS PANCAKES.—Take 4 teacupfuls of good rich buttermilk, 1 teaspoonful of salt, and 2 teaspoonfuls of soda; dissolve the soda in a little boiling water; stir enough flour in to make a batter a little thicker than egg pancakes.

"MIDDLING" PANCAKES.—Pancakes made of "shorts" or middlings are more wholesome and economical than buckwheat. They are made as follows: Mix 1 pint of shorts and the same of flour, a little salt and 1 teaspoonful of soda

in good buttermilk until the batter is of the right consistency. One can prepare them in five minutes' time. LOCIA.

BUCKWHEAT CAKES.—Take 1 quart of buckwheat flour and 1 teaspoonful of salt; stir in water to make a thin batter; beat thoroughly, and add 4 tablespoonfuls of home-brewed yeast. Set the batter in a warm place, and let it rise over night. Add 1 teaspoonful of soda in the morning. If any cakes are left, cut them up fine, put them back in the dough (if any is left) and make more sponge the following night or whenever wanted.

CORN GRIDDLE CAKES.—For a family of six, take almost a half pint of new milk, the evening before, 1 well-beaten egg, a little salt, and stir in corn meal, and about a handful of wheat flower. Let it stand till morning; just before baking add a teaspoonful of soda. AUNT MAT.

PASTRY HINTS.

Always sift flour just before it is to be used, otherwise it may become lumpy or heavy. Baking powder should be thoroughly mixed with the flower in a dry state. Avoid using baking powders bought in bulk, as often deleterious substances are used. Always avoid powders also, the manufacturers of which are continually drawing comparisons. One may be sure that their money goes into extensive advertising, instead of excellent quality of ingredients. There are several excellent powders in the market, which are sold upon their merits only. First among them we consider the "FOREST CITY" the best, and housekeepers may always rely upon its being the very best, for *fine cakes* particularly. Butter and sugar for a cake should always be beaten to a cream. Beat the yelks of eggs until one can

take up a spoonful, whip the whites to a stiff froth and stir them into cake with the flour, the last thing before putting into tins.

Crust for pies, tarts and puddings should be made with clean hands. Dip first into hot, then into cold water before beginning. If the oven is too cold, the crust will be heavy; if too hot it will burn. Bake a small piece of crust first to try it. Always make a hole in the top of meat pies to let out the gas.

An ordinary oven requires about one hour to heat evenly with a steady heat. The baking is of the greatest importance, and should be carefully provided for. Place all the necessary ingredients at hand, place the butter where it will soften but not melt, have the baking pans ready, place a piece of well greased paper (white) in the bottom and sides, and use fresh lard for greasing. An earthen dish should be used for mixing cake. Break the eggs, separating yelks from whites, beat the yelks a little, then the whites until a stiff froth is formed. Set the dish in a cool place till needed. Beat butter and sugar together until the mass is soft and light, then add the yelks, spices or flavoring, then the milk; stir well after putting in each ingredient. Mix the baking powder in the flour by sifting, next put in the whites of eggs, and lastly the flour, then put into the oven. Do not move except with greatest care. Should the oven be too hot, and the cake incline to burn, set a cupful of water into the oven. To ascertain if the cake is done, insert a splint or thin knife blade; if no dough adheres, it is ready to remove from the oven.

Be sure to use the same sized cup for all measurements. Some experience is necessary to insure just the right quantity of flour for any cake; if too much is used the cake will be dry, and if too little it will be heavy. If just the right quantity it will be light and airy. A little cream of tartar in frosting will hasten the hardening process.

If one should forget the flavoring of a cake, pour a little

on the hands and rub on the outside. Nuts used in cake are much improved by blanching. This is done by throwing them into scalding water a few minutes. Almonds have so tough skins that they cannot be used in cake without blanching. Walnut skins are bitter, and although more trouble, blanching must be done, especially if they are put into a light-colored cake, without molasses or spice. A delicious and easy way to flavor a cake that is to be iced, is to grate part of the peel of an orange or lemon over the cake before putting on the icing.

Sponge Cake.—I want to tell about some new tins I had made. One is for baking cookies, the other for various purposes. In fact it takes the place of a sheet iron dripper, and is as much superior as a silver spoon is better than a brass one. In shape and size it is similar to the iron pan, 15½ by 10½ inches, and 2½ inches deep. It is made of XX tin and wired all around the top, with handles at the ends. It will hold three medium sized loaves of bread. It is just right for sponge cake made from the following receipt: Two eggs, a coffee cupful of granulated sugar, one of thin sweet cream, three cupfuls of flour, one teaspoonful of soda, two of cream tartar; season with lemon, vanilla, or nutmeg. Put all the ingredients together, then beat thoroughly for five minutes; pour the mixture into the tin bake pan, and if the oven is rightly heated, it will be done in fifteen minutes or less, as it bakes very quickly. When done, frost well and sprinkle cocoanut over the top. This cake rises so light, it is very difficult to bake one in common-sized tins without its running over. This was the reason of my ordering the above mentioned tin. I wanted to get one sufficiently large to hold the cake as it is too good to lose half in the oven when baking. Dot.

Grand Sponge Cake.—Beat 4 eggs and 2 cupfuls of sugar, 2 cupfuls of flour, and 2 heaping teaspoonfuls of baking powder; flavor with lemon. Do not heap or pack the flour, but take it just as it is sifted, then stir in two-thirds

of a cupful of boiling water and bake.

Another Sponge Cake.—Take one coffee cup full of white sugar, two eggs, a cupful of sweet milk and cream, half and half, a pinch of salt, one teaspoonful of cream tartar, half as much soda and two cupfuls of sifted flour; beat all thoroughly, pour into a dripping pan, and bake in a moderate oven. For frosting use the whites of two fresh-laid eggs, a teacupful of powdered sugar, and a cupful of prepared cocoanut. Spread the frosting over the cake while hot. No cake is easier made, or more sure of being right every time; it will keep moist a week or more if shut away from air.

Quick Sponge Cake.—Take four eggs, one and a half cupfuls of granulated sugar, two cupfuls of flour, one heaping teaspoonful of baking powder, a teaspoonful of extract of lemon, a pinch of salt, and three-quarters cupful of boiling water. Beat the eggs to a froth, add the sugar, then the flour, baking powder, and salt, sifted together; mix well then add the boiling water and extract.

Berwick Sponge Cake.—Take six eggs, three cupfuls of sugar, four cupfuls of flour, two teaspoonfuls of baking powder, one cupful of cold water, a pinch of salt and one teaspoonful of extract of lemon. Beat the eggs and sugar together five minutes; add the flour, sifted with the salt and powder, water and extract; bake in a shallow, square cake-pan, in a quick steady oven thirty-five minutes. Frost with clear icing.

Almond Sponge Cake.—Take one and a half cupfuls of cut sugar, eight eggs, one and a half cupfuls of flour, half a teaspoonful of baking powder and one teaspoonful of extract of bitter almonds. Boil the sugar in one and a half gills of water until on taking some up on the end of a spoon handle, it breaks brittle, when at once pour it on the eggs, prieviously whipped ten minutes; continue the whipping twenty minutes longer; add the flour sifted with the powder and extract. Bake in a well buttered cake mould in a rather quick oven thirty minutes.

Wedding or Bride's Cake.—Butter, one and a half pounds; sugar, one and three quarter pounds, half of which is Orleans sugar; eggs well beaten, two pounds; seeded and chopped raisins, four pounds; English currants, nicely washed and picked out, five pounds; citron cut fine, two pounds; sifted flour two pounds, two nutmegs, and as much mace in bulk, alcohol one gill to one half pint, in which a dozen or fifteen drops of oil of lemon have been put Weigh the butter and cut it in pieces, put where it will soften, not melt. Next, stir the butter to a cream, then add the sugar, work until white. Next, beat the yelks of the eggs, and put them with the sugar and butter. Meanwhile another person should beat the whites to a stiff froth, and put them in. Then add the spices and flour, and last of all the fruit, except the citron, which is to be added in about three layers, the lower layer about one inch from the bottom, the top one an inch from the top and the other in the middle. Smooth the top of the cake by dipping a spoonful or two of water upon it for that purpose. Bake it in a pan about thirteen inches across the top and five and a half or six inches deep, (without scallops), and two three-quart pans also which it will fill. Bake slowly from three to four hours. To ascertain if it is done, try with a broom splint, and if no dough adheres, it is done. Line the pans with white well-buttered paper.

Confectioner's Fruit Cake.—One pound of pulverized sugar, one pound of butter, twelve eggs, one pound of flour; brandy and spices. The fruit must consist of raisins, currants and citron, all mixed. Use one pound of fruit to one and a half of dough.

Sponge Layer Cake.—Beat three eggs thoroughly, add five tablespoonfuls of cold water, one cupful of sugar, two cupfuls of sifted flour, into which mix two teaspoonfuls of baking powder. Flavor with vanilla, and bake in three tins. For filling, make a fine custard and spread while warm.

White Fruit Cake.—Take one cupful of butter, two cupfuls of sugar, one scant cupful of sweet milk, the whites of five eggs, one grated cocoanut, one pound of almonds, blanched and cut fine; three and one half cupfuls of sifted flour, and two heaping teaspoonfuls of baking powder; flour the fruit and add it the last thing.

Washington Fruit Cake, (1780).—Take two cupfuls of butter, three cupfuls of sugar, four cupfuls of flour, two teaspoonfuls of baking powder, five eggs, one cupful of milk, one cupful of stoned raisins, one-half cupful of currants, one quarter cupful of chopped citron and one teaspoonful of extract of nutmeg and cinnamon. Bake in a shallow square cake-pan in a steady oven one and one half hours. Frost.

Webster Fruit Cake.—Take one cupful of butter, three cupfuls of sugar, two eggs, five cupfuls of flour, one teaspoonful of baking powder, two cupfuls of seeded raisins, one teaspoonful of extract of bitter almonds, one and one-half cupfuls of milk. Rub the butter, sugar and eggs smooth, add the flour sifted with the powder, raisins, milk and extracts; mix into a medium batter and bake in a steady oven forty-five minutes.

Raisin Cake.—Add to three eggs, three cupfuls of brown sugar, one scant cupful of butter, one cupful of cold coffee, two and a half teaspoonfuls of soda, three and one-half cupfuls of flour, one cupful of raisins, two teaspoonfuls of cinnamon, one of cloves and nutmegs.

Bread Cake.—On baking day, take from the dough, after its second rising, two cupfuls of risen dough. Have ready, two cupfuls of white sugar, one cupful of butter creamed with the sugar, three eggs, one teaspoonful of soda dissolved in hot water, two tablespoonfuls of sweet milk (cream is better) half a pound of currants washed and dredged in flour, one teaspoonful of nutmeg, and one of cloves. Beat the yelks very light; add the creamed butter and sugar, the spices, milk, soda and dough. Stir until

all are mixed, put in the beaten whites, lastly the fruit. Beat hard five minutes. Let it rise twenty minutes, in two well-buttered pans; bake half an hour, or until done.

Bread Cake No. 2.—Take four cupfuls of light dough, two cupfuls of sugar, one cupful of butter, three eggs, one teaspoonful of soda, one nutmeg, and raisins. This makes two loaves.

Raisin Cake, Without Eggs.—To one and one-half cupfuls of sugar, add one cupful of sour milk, one-half cupful of butter, one teaspoonful of soda, one cupful of raisins chopped and floured, one teaspoonful of allspice and cinnamon, one-half teaspoonful of cloves, and flour to make a medium stiff batter. Bake in a long pan. When done, take the white of one egg, beat light, three tablespoonfuls of sugar, one-quarter pound of chocolate, grated, and one teaspoonful of vanilla.

Pound Cake.—Break eight eggs into a crock, then add one pound of sugar, one-quarter pound of butter, one teacupful of sour cream (not too rich) one scant teaspoonful of soda, a pinch of salt, and one pound of well-sifted flour; beat all thoroughly together, and bake in a slow oven one hour. Turn a pie-pan over the stem of the cake-pan the first half hour, that it may not bake too fast on top.

Pound Cake No. 2.—Take one and a half cupfuls of butter, two cupfuls of sugar, seven eggs, one and a half pints of flour, one teaspoonful of baking powder, flavor with nutmeg. Rub the butter and sugar to a cream, add three of the eggs, one at a time, and the rest two at a time, beating five minutes between each addition; add the flour, sifted with the powder; add the extract, and bake in a paper-lined cake tin in a steady oven fifty minutes.

Gold Cake.—Mix three-quarters of a cupful of butter, two cupfuls of sugar, the yelks of ten eggs, one and a half pints of flour, two teaspoonfuls of baking powder, one cupful of thin cream, one teaspoonful of extract of lemon, and nutmeg. Add the yelks three at a time, beating a little

after each addition, add the flour sifted with the powder, the thin cream, and extracts; bake in a steady oven fifty minutes.

Gold Cake No. 2.—To two cupfuls of sugar, add one cupful of butter, one cupful of sweet milk, four cupfuls of flour, the yelks of five eggs, and two teaspoonfuls of baking powder.

Silver Cake.—Use the directions for gold cake, using the whites instead of the yelks of eggs.

Chocolate Cake.—Take two cupfuls of sugar, one of sweet milk, two whole eggs (or the whites of four, if you wish your cake to be white) two tablespoonfuls of butter, four teaspoonfuls of baking powder, and two heaping cupfuls of flour. Sift the flour and powder together. Bake in layers, or in a square tin, having the cake about two inches thick when done; spread the chocolate over the cake, half an inch thick. Or, if you prefer, bake in layers, spreading chocolate between, and on top of the cake.

Chocolate Frosting.—Two cupfuls of crushed sugar, with a little water to dissolve it, boil to syrup till it will thread fine on the spoon. When the sugar is boiled, put into it the whites of two eggs, beating all the time, then put in chocolate to taste and color nicely; add a small pinch of tartaric acid and a little corn starch. Stir the corn starch into the eggs before adding them to the sugar.

Chocolate Cake No. 2.—Take half a cake (or one-quarter pound) of Baker's chocolate, dissolve it in one-half cupful of milk, add one cupful of sugar, and the yelk of one egg; place on the stove and stir until well dissolved, then stir until cold to prevent lumping; add one teaspoonful of vanilla.

Batter for Cake.—One cupful of sugar, one-half cupful of butter, two eggs, yelks of two more, one-half cupful of milk, three cupfuls of flour, two teaspoonfuls of baking powder, flavor to taste. Mix the chocolate and batter together thoroughly, and bake in layers, putting jelly or icing between.

Chocolate Cake No. 3.—Take one egg, one cupful of sugar, one cupful of milk, one tablespoonful of butter, two cupfuls of flour, one teaspoonful of soda, and two of cream tartar. Bake in three layers; take half a cake of chocolate, the white of one egg, and eleven teaspoonfuls of white sugar; put all together (after beating the whites of the eggs to a stiff froth) and cook until it will harden; put between the layers and on top of the cake.

Chocolate Leopard Cake.—*Light Part.*—Two eggs, one cupful of sugar, one-half cupful of butter, one-half cupful of water, one cupful of flour, one teaspoonful of cream tartar, one-half teaspoonful of soda. *Dark Part*—One egg, one half cupful of brown sugar, two tablespoonfuls of melted butter, two tablespoonfuls of water, two of grated chocolate, three-quarters of a cupful of flour, one teaspoonful of cream tartar, one-half teaspoonful of soda; put in the dough alternately, a spoonful of white, then one of dark, till the pan is full. It will look like marble cake when done.

Marble Cake.—Use any white cake receipt, coloring half the batter with strawberry color, or red sugar sand sprinkled over a spoonful of dough; alternating the white and red, as for any marble cake. For dark and light marble cake, use a common cake batter; save out half, into which mix spices, then alternate the mixtures when putting into the cake pan.

Marble Cake.—For the white part, take one and one-half cupfuls of white sugar, the whites of four eggs, three-quarters of a cupful of sweet milk, one-half cupful of butter, three cupfuls of flour, two teaspoonfuls of baking powder; flavor with lemon. For the dark part, take one and one-half cupfuls of dark sugar, the yelks of four eggs, and one whole one, one-half cupful of butter, three-quarters of a cupful of sweet milk, three cupfuls of flour, two teaspoonfuls of baking powder, one teaspoonful of cinnamon, one of cloves, one half a nutmeg.

Cocoanut Cake.—One cupful of cocoanut, one of but-

ter, two of sugar, four and a half of flour, four eggs, two teaspoonfuls of baking powder; flavor with lemon.

Cocoanut Cake, No. 2.—Take half a cupful of butter, two cupfuls of sugar; rub together with the hands till smooth; half cupful of milk, two of flour, four eggs, 2 teaspoonfuls of baking powder. Beat the yelks and whites of eggs separately. Bake in three layers; spread frosting mixed with grated cocoanut between.

Jelly Cake.—Take one and a half cupfuls of sugar, butter the size of an egg, half cupful of milk, the whites of four eggs, one and a half cupfuls of flour, two teaspoonfuls of baking powder. Bake in layers. For the frosting take the whites of four eggs, and four cupfuls of sugar; pour half a pint of boiling water on the sugar, and let it boil until it waxes hard by dropping into cold water; pour it on the beaten eggs, stirring hard all the time, till it is a perfect cream; put in a piece of citric acid as large as a pea; flavor while hot, and spread when nearly cold. Place lumps of nice jelly on the frosting between the layers. For another kind, use this cake receipt for two layers, and put fruit and pink sugar into the middle layer.

Roll Jelly Cake.—Take one and a half cupfuls of flour, one cupful of sugar, one teaspoonful of soda, in a quarter pint of sour milk, two eggs, yelks and whites beaten thoroughly. Mix the sugar, the yelks, the milk, soda and flavoring, then stir in the flour, and lastly when the oven is just right, and the long tin nicely greased, stir in quickly the whites of the eggs and bake. In about fifteen minutes it will be ready to turn out on a thick brown paper or towel. Spread with jelly and roll.

Layer Jelly Cake.—Take one cupful of granulated sugar, five tablespoonfuls of butter, one egg, one cupful of sweet milk, one heaping teaspoonful of cream tartar, one level teaspoonful of soda, and two cupfuls of flour. Spread jelly between the layers.

Roll Sponge Cake.—Beat together two eggs, one cup-

ful of sugar, two good tablespoonfuls of water, one cupful of flour, and two teaspoonfuls of baking powder. Bake in a dripping pan, in a well heated oven; turn out; spread jelly on the rough side and roll up. MYRA.

MARTHA WASHINGTON JELLY CAKE.—Take one cupful of sugar, one of sweet milk, two of flour, two heaping teaspoonfuls of baking powder, two tablespoonfuls of butter, and one egg. Bake in three layers. Beat the sugar, butter and egg to a cream, then add the milk, sift the powder with the flour, and add the last.

SURPRISE JELLY CAKE.—Take one whole egg and the yelk of another, two teacupfuls of sifted sugar, three teacupfuls of sifted flour, measured after sifting with two large teaspoonfuls of baking powder stirred in; one cupful of sweet milk, one tablespoonful of soft butter; flavor to taste. Bake in three large jelly tins. Spread with some tart jelly. This makes a large cake and if done with good material will surprise the baker. Use B or extra C sugar, which are better than granulated.

HICKORYNUT CAKE —Take one cupful of broken nuts, one and a half cupfuls of sugar, half a cupful of butter, two cupfuls of flour, three-quarters cupful of milk, two teaspoonfuls of baking powder, and the whites of four eggs well beaten; add the hickory-nuts last.

HICKORYNUT CAKE, NO. 2 —Take one-half cupful of butter, one and a half cupfuls of sugar, three eggs, two and a half cupfuls of flour, one and a half teaspoonfuls of baking powder, half a cupful of milk, and one cupful of hickory nut meats. Bake in a paper lined tin thirty-five minutes.

HICKORYNUT CAKE, NO. 3 —To one cupful of sugar, add half a cupful of milk, two cupfuls of flour, one teaspoonful of cream tartar, half a teaspoonful of soda, one large cupful of raisins, one cupful of nuts broken up. and two eggs. Any other nuts can be substituted.

HICKORYNUT CAKE, WITHOUT EGGS.—Take one cupful of white sugar, one of hickorynut meats, half a cupful of

butter, one cupful of new milk, fresh, two heaping tablespoonfuls of corn starch, one teaspoonful of cream tartar, half a teaspoonful of soda, season with lemon, either grated rind or good extract, and two cupfuls of flour. Bake in a moderate oven. Frost well before cold.

FANCY CAKES.

Angel Cake.—By carefully following all details you will have a most beautiful cake: —Take the whites of eleven eggs beaten to a stiff froth, nine and a quarter ounces of sugar, five and three-quarters ounces of flour, one teaspoonful of cream tartar sifted with the flour, and one teaspoonful of extract of vanilla. Do not butter the tins. Bake forty minutes. Keep a pint dish of hot water in the oven while baking. Do not open the oven door for twenty minutes after putting the cake in. Avoid jarring the oven. When the forty minutes have passed take out the tin, turn bottom side up, and allow the cake to fall out itself.

Maggie.

Pan for Angel Cake.—This is a tubed pudding pan, eleven inches in diameter on top, eight and a quarter inches on bottom, height four and a quarter inches. It has three legs at equal distances apart, to project one and a half inches above top of pan, and riveted to the outside. The tube is five and an eighth inches long. Use this dish for no other purpose.

Peach Blossom Cake.—Take one cupful of pulverized sugar and half a cupful of butter stirred together until it looks like thick cream; one teaspoonful of soda dissolved in half a teacupful of sweet milk; beat the whites of three eggs, and put them in with two teaspoonfuls of cream tartar mixed with a teacupful of flour; stir and add half a tea-

spoonful of corn starch. Flavor strongly with extract of peach. Bake in two square tins, in a moderately quick oven; when done sandwich with finely grated cocoanut and pink sugar. Frost and sprinkle with pink sugar.

Wild Rose Cake.—Take one and a half cupfuls of butter, one and a half cupfuls of sugar, the whites of five eggs, one and a half pints of flour, one and a half teaspoonfuls of baking powder, one cupful of milk; flavor with extract of rose and strawberry. Bake in two jelly tins one inch deep. Sandwich with pink icing, and put the same on top. When you have put the last layer of pink icing on top, sift very lightly over the top, granulated white sugar.

Lady Cake.—For this take two-thirds of a cupful of butter, three cupfuls of sugar, the whites of eight eggs, one pint of flour, one-half teaspoonful of baking powder, one cupful of milk, twenty drops of extract of bitter almonds. Rub the butter and sugar to a cream, add the flour sifted with the powder, milk and extract; mix into a smooth batter; then gently mix the whites of the eggs whipped to a dry froth; when thoroughly mixed put into a shallow papered cake-pan, and bake carefully forty minutes. When done ice the bottom and sides with white icing.

Lemon Jelly Cake.—Take three eggs, one cupful of white sugar, four tablespoonfuls of butter, four tablespoonfuls of water, one teaspoonful of soda, two of cream tartar and one cupful of flour; beat the eggs thoroughly. Use lemon jelly to put between the layers. Take the juice and grated peel of one lemon, one cupful of sugar, one egg, mix together, steam or cook in a stoneware dish, spread before quite cold.

Orange Cake.—Take one-half cupful of butter, two cupfuls of sugar, five eggs, one pint of flour, one and one-half teaspoonfuls of baking powder, one teaspoonful of extract of orange, and one cupful of milk. Rub the butter and sugar to a cream, add the eggs, two at a time, beating five minutes between each addition; add the flour sifted

with the powder, the milk and extract, mix into a fine smooth batter, put into a paper lined cake tin, bake in a moderate oven thirty minutes. When cool cover the top with the following preparation: Whip the whites of three eggs to a dry froth, then carefully mix in four cupfuls of sugar, the juice, grated rind, and soft pulp, free of white pith and seeds, of two sour oranges.

Soft Gingerbread.—Put two-thirds of a cupful of butter, warmed a little, into a bowl, and add one cupful of sugar; beat to a cream, then stir into this a cupful of good thick buttermilk (sour); add a cupful of New Orleans molasses and a tablespoonful of ginger; stir in two heaping cupfuls of flour and two well-beaten eggs; lastly, beat in another heaping cupful of flour, in which is mixed a teaspoonful of soda (three cupfuls of flour in all). Bake at once on two round tins in rather quick oven. The cup used holds half a pint, and the eggs are large. Mrs. Voorhees.

Ginger Cookies.—Take two teacupfuls of New Orleans molasses, seven teaspoonfuls of soda dissolved in eight tablespoonfuls of boiling water, twenty tablespoonfuls of melted lard, two teaspoonfuls of crushed alum, dissolved in three tablespoonfuls of hot water, one tablespoonful of ginger, and a little salt, stir well; four teaspoonfuls of cream tartar mixed thoroughly in a pint of flour. Make the dough soft as can be rolled; cut in round cakes and bake in a quick oven. All ginger cakes should be rubbed with yelk of egg before putting into the oven.

Molasses Cookies.—Take a teacup, put in one teaspoonful of soda, one of ginger, three tablespoonfuls of hot water, four of melted shortening, then fill up with New Orleans molasses. One can use coffee in place of hot water; it will make them richer yellow.

Ginger Snaps.—Mix one pint of molasses, one cupful of sugar, one cupful of lard, and boil fifteen minutes; when cool, add one tablespoonful of ginger, one teaspoonful of soda, and flour to roll; roll very thin and bake in a hot oven. This receipt will make 269 cookies. Alice.

Ginger Snaps.—Take one cupful of molasses, one of sugar, one of shortening, one-half cupful of made coffee, one teaspoonful of ginger, and two of soda; mix stiff, roll thin and bake in a quick oven. Aunt Midget.

Cookies.—Mix one cupful of butter, two of sugar, one egg, four tablespoonfuls of milk, one teaspoonful of soda, and flour enough to roll well.

Excellent Cookies.—Mix half a cupful of butter, one cupful of sweet cream, one and one-half of white sugar, one egg, three teaspoonfuls baking powder, a little salt, and flour according to judgment; roll thin and sprinkle with granulated sugar.

Eggless Cookies.—Mix one cupful of sour cream, one cupful of sugar, one level teaspoonful of soda, caraway seed or any other flavor, and flour to roll rather stiff.

Eva.

Raised Doughnuts.—Set a sponge in the middle of the afternoon for frying next morning. Take one quart of water, one cupful or one cake of yeast; let it rise until very light (about five hours); add one coffee cupful of lard or butter, two cupfuls of white sugar, three large mashed potatoes, and a small nutmeg. Mix thoroughly, and let stand over night. In the morning shape and fry. Lay enough for one frying in a floured plate and set into the oven to warm. When they are put in to fry, set more in the oven.

Doughnuts.—Mix well one-third of a cupful of butter, one of sugar, one-half of buttermilk, one teaspoonful of soda, one egg, and flour to roll well; cut out and fry in boiling lard.

Fried Cakes.—Take two eggs, well-beaten, one cupful of sugar, one of sweet milk, three tablespoonfuls of melted butter, a pinch of salt, two teaspoonfuls (heaped) of baking powder, stirred into one pint of flour.

Finger Cakes.—These are fried without sugar. Take two eggs, well-beaten, lard the size of two eggs; one small teacupful of water, mix with flour as thick as possible, and

roll out thin; cut into squares, then cut the squares into strips like fingers (do not cut quite off at ends), twist the fingers and pinch two together, so it will be somewhat in the shape of a hand; drop into hot lard and fry. They are of a delicate color and delicious.

Fritters.—Beat six eggs, then add three-quarters of a cupful of sweet milk, a little salt, three tablespoonfuls of flour; stir well, drop from a spoon into hot lard, and sprinkle with powdered sugar when taken out. Serve hot.

ICING FOR CAKE.

Boiled Icing.—Take one cupful of white sugar, two tablespoonfuls of water, put into a pan, set on the stove and let it boil until it hardens in cold water, or threads from the spoon. Do not stir it while boiling. Have the white of one egg beaten to a stiff froth; pour the boiling syrup on it, slowly at first, and faster at last, till it is all used up. Do not stop beating from the time you commence until it is almost cold; the harder the better. E. C. H.

Clear Icing.—Put one cupful of sugar into a bowl, with a tablespoonful of lemon juice and the whites of two eggs. Mix together smooth and pour over the cake; if the cake is not hot enough to dry it, place it in a moderately warm oven a few minutes, leaving the door open.

White Icing.—Take the whites of four eggs, one and a half pounds of white sugar dust, one-half of a teaspoonful of acetic acid (or the juice of half a lemon), one-quarter ounce of extract of rose. Place the whites with the sugar in a bowl with the cream tartar and extract. Beat with a wooden spoon until on letting some run from the spoon, it maintains the thread-like appearance for several minutes, when it is ready for use.

PUDDINGS.

Boiling a Pudding.—Dip the bag into hot water, and rub the inside with flour before putting in the pudding. When done, dip the bag into cold water and the pudding will slip out easily. Always put a plate on the bottom of the kettle to prevent the pudding from burning.

To Steam a Pudding.—Put it into a tin or earthen vessel, tie a cloth over the top and set it into a steamer. Cover the steamer closely; allow a little longer time than you do for boiling.

Corn Meal Pudding.—Take two quarts of sweet milk, heat almost to boiling; remove it from the fire, and stir in two teacupfuls of sifted corn meal, a heaping teaspoonful of cinnamon, one cupful of molasses, one cupful of sugar, an even teaspoonful of salt, and four well beaten eggs. Cover whatever you bake it in, and bake in a moderate oven four or five hours. Serve with sweetened cream. Set your pan on an iron ring, or something to raise it from the bottom of the oven, else the bottom of the pudding will be burned before the rest is done.

Fanny Field.

Baked Indian Pudding.—Boil three pints of sweet milk, and while hot, stir into it one pint of yellow corn meal, one teacupful of sugar, one heaping teaspoonful of allspice, half a teaspoonful of ginger, and half a teaspoonful of salt. Thin the pudding with cold milk to the consistency of thick cream. Have ready a buttered pudding dish, or crock, pour the pudding into it and strew bits of butter over the top. Bake this pudding three hours. It is important that it be baked the full time, to make it jelly. This is an old receipt which was in use during old-time training days, and used by one family fifty years.

Suet Pudding.—Take one cupful of butter, one cupful of sugar, half a cupful of molasses, one and a half cupfuls of milk, half a cupful of cream; one cupful of chopped

suet, one cupful of raisins and currants chopped fine, half a cupful of candied oranges, or citron, four eggs well beaten, two grated nutmegs, one teaspoonful of ground cinnamon, half a teaspoonful of ground cloves, and two teaspoonfuls of baking powder, adding one teaspoonful of soda with the flour to sweeten the molasses. Beat the butter and sugar to a cream, and add flour enough to make a good medium batter. Steam in a two quart basin three and a half or four hours.

Sauce.—Use a cupful of butter and one of sugar, stirred to a cream; one pint of boiling water, two teaspoonfuls of corn starch, and a little vinegar; flavor with cinnamon, nutmeg or lemon. Cut the pudding into slices, and pour the sauce over while hot.

Suet Pudding, No. 2.—Take one cupful of sweet milk, one of chopped suet, two-thirds of a cupful of molasses or sugar, one cupful of currants and raisins mixed, one-half cupful of citron, the same of sweet cream, two eggs, three cupfuls of flour, one teaspoonful of baking powder, and add one teaspoonful of soda, for the molasses. Steam two hours, or bake slowly three quarters of an hour.

English Plum Pudding.—Take two cupfuls each of stoned raisins, currants (washed and picked), beef suet, chopped fine, and coffee sugar, three cupfuls of grated muffins or bread, eight eggs, one cupful each of chopped citron and almonds, blanched by pouring boiling water over them so the skins will slip off, one lemon peel and a large pinch of salt. Mix all these ingredients in a large bowl, put into a well buttered mould; set into a sauce pan with boiling water to reach two-thirds up its sides. Steam thus five hours, and turn it out carefully on a dish. Serve with brandy poured over it, and brandy sauce in a bowl. When about to serve on the table set the brandy on fire.

Fruit Pudding.—To a pint of fruit (fresh or dried), take a pint of flour, half a teacupful of sugar, one cupful of sweet cream, one egg, one teaspoonful of baking powder,

and a little salt. Put the fruit into a tin dish; spread the batter over the fruit and put into the oven to bake. Eat it warm with sweet cream. Dried fruit should be stewed before using.

Orange Pudding.—Mix the yelks of three eggs, one tablespoonful of corn starch, one cupful of sugar, one pint of sweet milk, and boil two or three minutes. Slice five oranges into a vegetable dish, with sugar sprinkled over each layer. Pour the custard over the oranges while hot. Make a meringue of the whites of eggs with two tablespoonfuls of sugar. Set into the oven a few minutes.

Delicate Apple Pudding.—Mix two tablespoonfuls of arrowroot into a pint of cream, with two large tablespoonfuls of sugar, and a little salt. Let this boil gently for five minutes, stirring all the time. Have some highly flavored tart apples cut into thin slices, with sugar sifted over the layers, small bits of butter between them, and a little nutmeg or cinnamon. Pour the cream over them, letting it stand a few minutes then put in the oven and bake about half an hour. Cover with a meringue of the whites of two eggs, two tablespoonfuls of white sugar beaten very light and flavored with lemon. It is very nice without the meringue.

Corn Pudding.—Select twelve ears of corn having the tops of the grains cut off, and the remainder scraped out, (or grate the corn off), to this add three eggs, three cupfuls of milk, one iron spoonful of flour, butter of the size of an egg, salt and pepper; put into a three-pint or two quart pudding dish, or tin pan; and bake about one hour.

Fruit Pudding.—Prepare dough as for short cake; divide into halves, roll out and cover the plate, then fill thickly with the fruit. If canned fruit is used, such as cherries or strawberries, save out the juice. Roll out the dough for the top, cutting holes for the escape of steam; cover and place in a steamer. It will be done in half an

hour. Use cream and sugar for sauce, or the juice previously saved.

Mountain Dew Pudding.—Mix three crackers, rolled, one pint of milk, the yelks of two eggs and a small piece of butter. Bake half an hour, then beat the whites of the eggs to a stiff froth, add one cupful of sugar, put it on the top and bake fifteen minutes.

Rolled Pudding.—Make a nice crust as for pies; take any kind of fruit; roll crust out long on the moulding board and about ten inches wide, spread the fruit on the crust, and commence at one end and roll over, until it is all rolled up. If you like it boiled, sew it up in a clean cloth and boil one hour. It is best when baked one hour.

Sauce.—Take one egg, one tablespoonful of butter, three of sugar, and two of flour; beat the egg well, then add the sugar, flour, and butter; when all are beaten up and no lumps are left, pour over it one pint of boiling water. Add lemon, or nutmeg to taste.

Steamed Pudding.—Take one cupful of molasses, one cupful of sweet milk, one cupful of chopped suet or half a cupful of butter; one cupful of raisins, or dried berries, three cupfuls of flour, two teaspoonfuls of soda, one teaspoonful of salt, and half a teaspoonful of different kinds of spices. Steam two and a half hours. Eat warm with sauce.

Graham Pudding.—One and one-half cupfuls of graham flour, one-half cupful of molasses, one quarter cupful of butter, one-half cupful of sweet milk, one egg, one teaspoonful of soda, one-half cupful of currants, one-half cupful of raisins, a pinch of salt and a little spice. Steam two and a half or three hours, and serve with sour sauce. Eva.

Rice Pudding, No. 1.—To half a cupful of rice, add one and one-half pints of milk, half a cupful of sugar, a large pinch of salt, and one tablespoonful of lemon rind chopped fine. Put the rice, washed and picked, sugar, salt

and milk into a quart pudding dish; bake in moderate oven two hours, stirring frequently the first one and a quarter hours, then finish cooking undisturbed. Eat cold with cream.

Rice Pudding No. 2.—Take a cupful of rice, one quart of milk, four eggs, one tablespoonful of butter, one cupful of sugar, and a pinch of salt. Boil the rice in one pint of milk until tender, then remove from fire; add the eggs, sugar, salt and milk, beaten together, mix, pour into pudding dish; break the butter in small pieces over the top and bake in a steady oven thirty minutes.

Plain Boiled Pudding.—To one cupful of loppered milk or cream, add half a cupful of molasses, one-half cupful of butter, melted, two and one-half cupfuls of flour, two even teaspoonfuls of soda dissolved in hot water, and a little salt. Mix the molasses and butter together, and beat until very light. Stir in the cream, or milk, and salt, make a hole in the flour and pour in the mixture. Stir down the flour gradually until it is a smooth batter. Beat in the soda water thoroughly, and boil at once in a buttered mould, leaving room to swell. Eat hot with a good sauce.

Boiled Lemon Pudding.—To two cupfuls of dried bread crumbs, add one cupful of powdered beef suet, four tablespoonfuls of prepared flour, one-half cupful of sugar. one large lemon, all the juice and half the peel, four eggs, whipped light, and one large cupful of milk. Soak the bread crumbs in the milk, add the suet, beat eggs and sugar together, and these well into the bread. To these add the lemon, lastly the flour, with as few strokes as will suffice to mix all into a thick batter. Boil three hours in a buttered mould. Eat hot with wine sauce.

"Nigger Head" Pudding.—Take three cupfuls of flour, three eggs, one cupful of raisins, two cupfuls of currants, half a cupful of butter, one cupful of sweet cream, three teaspoonfuls of baking powder, one teaspoonful each of cinnamon, cloves and allspice, one-half cupful of sugar,

and one-half cupful of molasses. Steam three hours. Serve with any rich sauce.

Sago Pudding.—For one quart of milk take four tablespoonfuls of sago, boiled in the milk until soft; set the dish into a kettle of hot water and let the sago swell gradually. Beat three eggs and stir into the milk and sago, adding salt and sugar to taste. Put into the oven and bake very lightly. *Sauce.*—Use two-thirds of a cupful of butter, beaten to a cream. Stir in sugar till quite thick. To a cup of boiling water, add corn starch mixed with cold water, until it is of the consistency of thin starch; mix this with the butter and sugar, pour half of it over the pudding while warm, and the other half just before serving, after adding one teaspoonful of any desired flavor.

Tapioca Pudding.—One cupful of tapioca, soaked in one quart of cold water over night, one cupful of sugar, one and one-half pints of milk, and four eggs. Beat all together, and pour into a buttered mould with bits of butter on the top; bake in a steady oven thirty minutes. Use the sago sauce.

Tapioca Snow Pudding.—Take three tablespoonfuls of tapioca, soaked over night, add some water, and boil one-half hour; add one quart of milk, half cupful of sugar, half teaspoonful of salt, the beaten yelks of three eggs, flavor with lemon or vanilla. As soon as it thickens like custard, remove from the fire, and stir in the whites of three eggs beaten stiff; turn into a dish for the table, and set to cool.

Apple Tapioca Pudding.—Soak one cupful of tapioca over night, or put it to soak early in the morning in warm water. Fill a pudding dish or crock nearly full of quartered tart apples. Sprinkle half a cupful of sugar over, then the soaked tapioca, bake steadily three-quarters of an hour.

Boiled Indian Pudding.—Take two cupfuls of Indian meal, one pint of milk, one cupful of flour, half a cupful of suet, half gill of molasses, two cupfuls of dried apples, and salt to taste. Boil the milk and pour it scalding over the

meal, add the flour, chop the suet fine, soak the apples in a little warm water to swell them, and mix them in the molasses, add the other ingredients, tie in a pudding cloth, allow room to swell one third, and boil or steam five hours.

Cabinet Pudding.—Mix with one-half pound of stale sponge cake, one-half cupful of raisins, half a cupful of canned peaches, four eggs, and one and one-half pints of milk. Butter an oval pudding dish, lay in some of the cake, one third of the raisins, and one third of the peaches; make two layers of the remainder of the cake; raisins and peaches, cover with a very thin slice of bread, then pour over it the milk beaten with the eggs and sugar, set into a sauce pan with boiling water two-thirds up the side of the mould; steam three quarters of an hour; turn out carefully and serve with peach sauce.

Cottage Pudding.—Add to one cupful of sugar, one cupful of milk, one egg, a lump of butter the size of an egg, one pint of flour, salt and two heaping teaspoonfuls of baking powder. *Sauce.*—Mix one cupful of sugar, one egg, one teaspoonful of flour, a small piece of butter, then add boiling water, and let it come to a boil. Flavor to taste.

Cup Puddings.—Take one pint of flour, two teaspoonfuls of baking powder, and sweet milk enough to make a batter that will drop from a spoon. Grease five cups, put in each a spoonful of batter, then some fresh fruit, then, more batter. Leave room to rise. Steam half hour; to be eaten with cream and sugar. Aunt Midget.

Minute Pudding.—Put as much milk into the kettle as you wish, salt, and when it boils stir very thick with flour. Eat with sweetened milk.

Bread and Butter Pudding.—Take small slices of bread, and butter enough to fill a medium sized pudding dish; put fruit between the slices, make a custard of one pint of milk, four eggs, one large cupful of sugar, flavor with nutmeg, pour over, and bake.

Apple Dumplings.—Make nice dough as for biscuit, wet up with milk; pare good mellow cooking apples, and take out the cores; roll out the dough in pieces large enough to cover one apple, place in a baking pan and put into the oven. When they have baked a little on top, and are a little brown, take a cupful of hot sweetened water, grate a little nutmeg into it, then pour it over the dumplings and bake until done. There will be a nice gravy around them. When ready to serve eat with sugar and cream Aunt Peggy.

Apple Pot-Pie.—Make rich biscuit dough; line a baking dish; put in a thick layer of apples, sprinkle with sugar, cinnamon and a little butter; then another layer of dough, then apples, cinnamon and butter, as before, and cover like a pie. Put in two or three tablespoonfuls of water and bake till done. To be eaten with sweet sauce, or cream and sugar.

PIE MAKING.

For one pie take one double handful of flour, lard a little larger than a good-sized egg, a pinch of salt, mix thoroughly with the hands; pour cold water on, a little at a time, and mix, using just water enough to make it stick together and roll nicely. The drier the paste is mixed the more flakey and less liable to soak it will be. Roll and cover the plate. Trim the edges even with the plate, put in the fruit, seasoning, etc., wet the edges of the crust all around with cold water, put on the cover, trim the edges, pinch down the crust tightly, and wet all around again, to keep from boiling out while baking. Always rub a little flour on the bottom crust before putting in the filling, it will not soak.

Mince Meat.—Use six pounds of beef, three pounds of suet, four pounds of raisins, three pounds of currants, and one pound of citron. Boil the beef till very tender, season with salt. Peel and chop good tart apples, allow two bowlfuls of apples to one of meat, (meat and suet must be chopped very fine). Mix all in a large bowl, sugar and spice to suit the taste Add a little molasses and cider, boiled or otherwise. Bake one pie, and add more sugar, spices, etc., if needed. When just right, pack in a large jar, tie up, and it is ready for use at any time. The currants and citron can be left out, if not at hand.

Lemon Pie.—Provide one lemon for two pies; grate the peel on a plate, pare nicely so as to leave no white, put the crust on a tin, spread one cupful of sugar over the bottom, cut the lemon over the sugar. mix three teaspoonfuls of flour, with enough water to pour easily all over the sugar and lemon, sprinkle on some of the grated rind, put on the top crust and bake.

Lemon Pie No. 2.—For three pies take one lemon, one and one-half cupfuls of sugar, two eggs, two cupfuls of water, four tablespoonfuls of flour, a bit of good butter in each pie, and cover with a crust.

Lemon Pie No. 3.—One large sour apple, one lemon grated, one and a half cupfuls of sugar, and three eggs, (reserve the whites of two eggs for the top), half a teaspoonful of tartaric acid, and one teaspoonful of butter. Bake with a tender crust. Make a meringue for the top.

Lemon Custard Pie.—Moisten a heaping tablespoonful of corn starch with a little cold water, then add a cupful of boiling water, stir over the fire till it boils and cooks the corn starch, say two or three minutes; add one teaspoonful of butter, and one cupful of sugar; take off the fire, and, when slightly cooled, add an egg well beaten, and the juice and grated rind of a fresh lemon. Bake with one crust. Make a meringue for the top.

Crust for Berry Pie.—Take three cupfuls of flour, one cupful of butter or lard, or half a cupful of each; a level teaspoonful of baking powder, a pinch of salt, if lard is used, and one cupful of cold water. Mix the flour, salt and baking powder, rub in the butter or lard cold, then add the water.

Blackberry Pie.—Line the plate with crust, prick it with a fork to prevent its baking out of shape; cut out a top crust somewhat larger than the other; put it over the other, pressing it tightly at the edge, prick and bake. When done remove the top crust carefully, fill the lower crust with berries, sugar and spice to taste, cover with the top crust and return to the oven just long enough for the fruit to steam through. Berry pies made in this way are much better, more wholesome, and retain more of the natural taste of the berries than when crust and berries are baked together.

Apple Pie.—Take the parings and cores of the apples, put them over the fire, with sufficient water to cover them, add a little cinnamon and mace, let them stew until very soft, then take from the fire, let the syrup drain from them, and stir in half a glass of quince jelly. Line a deep dish with a nice paste and plenty of tart apples, with a generous allowance of sugar and grated lemon peel, then pour over the syrup, cover with an upper crust and bake slowly.

Apple Pie No. 2.—Fill a pie plate or tin with nice cooking apples, adding water enough to cook, cover with a good rich crust, a trifle thicker than for ordinary pie. Bake and turn bottom side up on a large plate, and season with butter and sugar (maple is best) and cream. It is best when warm.

Custard Pie.—Beat three eggs until very light and frothy, then add one pint of milk, half a cupful of sugar, and a pinch of salt. Flavor with nutmeg or lemon. Line a pie plate with crust, put in the custard, and bake in a moderately hot oven. Be careful not to bake too long, for

if overdone the custard will whey. If you use brown sugar, use a little more than half a cupful. FANNY FIELD.

PEACH PIE.—Peel, stone and slice the peaches. Line a pie plate with crust and lay in the fruit, sprinkling sugar liberally over them in proportion to their sweetness. Allow three peach kernels chopped fine to each pie; pour in a very little water and bake with an upper crust, or with bars of paste across the top.

CORN STARCH CREAM PIE.—Take one pint of milk, scalded, two tablespoonfuls of corn starch, three tablespoonfuls of sugar, the yelks of two eggs. Wet the starch with a little cold milk. Beat the eggs and sugar until light and stir the whole into the scalded milk. Flavor with two teaspoonfuls of lemon. Line a pie plate with pie crust and bake. Fill with the cream and cover it with frosting made of the whites of the two eggs beaten with two tablespoonfuls of sugar. Set into the oven a few minutes to stiffen.

COCOANUT PIE.—Take half a cupful of sugar, half a cupful of flour, and one egg; beat the egg, stir in the sugar and flour, then stir in half a pint of boiling milk, and two tablespoonfuls of cocoanut. Frost the top, and sprinkle thickly with cocoanut.

PUMPKIN PIE.—Take a large-sized pumpkin, firm, of deep color, wash and boil with the skin on; when thoroughly cooked pass through a sieve; clearing it of all lumps, etc. Take one cupful of brown sugar, one cupful of molasses, and mix well together. Beat the whites and yelks of four eggs well together, and mix with the pumpkin thoroughly, then add the molasses and sugar, a pinch of salt, four teaspoonfuls of best ginger, and one teaspoonful of ground cinnamon. Take one quart of milk and mix all together. This is intended to make six pies. Should the pumpkin not be a large one, use less milk so as not to get it too thin. Bake in a deep plate lined with plain pastry.

PUMPKIN PIE No. 2.—One quart of sifted pumpkin, four tablespoonfuls of sugar, four tablespoonfuls of flour, one

egg, and one quart of good sweet milk. This will make four pies. Bake thoroughly.

Cherry Pie.—Three cupfuls of cherries, stemmed and stoned, and one cupful of sugar. Line a plate with paste, wet the edges, add the cherries and sugar, sprinkle over it a little flour,cover and bake in a steady quick oven, twenty-five minutes.

Cranberry Pie.—Three cupfuls of cranberries stewed with one and a half cupfuls of sugar, and strained. Line a pie tin with a paste, put in the jam, wash the edges, lay three narrow bars across, fasten at edge, then lay three more across, forming diamond-shaped spaces; lay a rim around and bake in a quick oven, till the paste is cooked.

THE LAUNDRY.

Soft Soap.—I put up my leach as early in spring as practicable and run off the lye; I put the soap grease into empty lard barrels; pour the lye, as it runs from the leach, over the grease, stirring frequently, until the whole is incorporated. I save out a quantity of the strongest lye, perhaps fifteen or twenty gallons, to use when boiling the soap. From the time I make the lye until I make the soap, several weeks may elapse; meanwhile I frequently stir the grease, giving the lye time to cut it and thus shorten the process. I use two large kettles which can be raised or lowered, thus regulating the boiling. I fill the kettles half full of the mingled lye and grease, and bring to a boil, then test it by dipping out with a long handled spoon, say four spoonfuls, adding a spoonful of cold water; if it thickens in cooling and looks like nice soap, it is ready to come off, and will stand twenty per cent. of water. If the addition of water makes it sloppy, it is too weak. Then I

add of my strong lye and boil until the desired result can be obtained. I pour from the kettle into the barrel, through a coarse sieve, which strains out all bits of grease, uncooked meat and bones. Then I add the twenty per cent of water and stir well through. In this way I have, unaided, with two kettles, made in one day, as much as 100 gallons of choice soap, worth twenty-five cents a gallon, cleaned up the kettles and put everything away. I arrange to have several pailfuls of strong lye left which I put into a very large stone jar with a close-fitting lid, and set in the cellar, into which all the soap grease of the summer is put, and frequently stirred, to prevent flies and worms from doing their destructive work. J. M. H.

Hard Soap.—Take six and a half pounds of clean grease, (lard or tallow) and melt in an ordinary pan or kettle. Set it aside and let it cool till lukewarm. While the melted grease is cooling, take one can of Tomson's Red Seal lye or potash and dissolve the contents in two and one-half pints of cold water in an earthen or iron vessel. When the potash is at about summer temperature, pour it slowly into the grease; stir until the grease and potash are thoroughly combined (but not too long or they will separate), then pour into a mould or wooden box, cover it up and set in a warm place for a day or so, when it can be cut in any desired shape.

Toilet Soap.—Dissolve one can of concentrated lye and one ounce of borax each in a quart of warm water (do not boil). When thoroughly dissolved, warm and stir together with five pounds of melted grease. Add two tablespoonfuls of ammonia and perfume with anything desired. Stir until commencing to grain, then pour into moulds This must stand several days before it is ready for use. At first it will smell quite strongly of ammonia, but this will wear away in a short time. J. B. Richards.

Washing Fluid.—Take one pound of sal soda and one-half pound of unslaked lime, put them in a gallon of water,

boil twenty minutes, let it stand until cool, then drain it off and put into a jug. Wet the soiled clothes—or soak them over night—wring out and rub on plenty of soap in a boiler of clothes, well covered with water; add one teacupful of the washing fluid, boil one-half hour briskly, then wash them through one suds, rinse, and the clothes will look better than by the old way of washing twice before cooling.

Washing Fluid No. 2.—Take one box of potash, one-half ounce of carbonate of ammonia, one-half ounce of salts of tartar; put the potash into one gallon of boiling water; when cool add the ammonia and salts of tartar. When cold put into a jug and cork. On washing day fill the boiler, put in a cupful of the fluid, and put the clothes in, having rubbed soap on places most soiled. Put the clothes in immediately while the water is cold; let all boil about half an hour, wash out and put through two rinse waters, blueing the last.

Bleaching Muslin.—For thirty yards of muslin, take one pound of chloride of lime, dissolve in two quarts of rain water; let the cloth soak over night or enough to get thoroughly wet; wring out and put into another tub of very warm rain water, in which the lime solution has been poured (the hotter the water the better). Let it remain about twenty minutes, lifting the cloth up and airing every few minutes. Rinse several times in clear rain water. This is much less troublesome than bleaching on the grass, and will not injure the cloth in the least if directions are followed closely.

Iron Rust.—Three cents worth of oxalic acid in one pint of soft water is just strong enough to remove iron rust, fruit stains and tea stains from white goods without injury to the fabric; wet the spots with it and lay in the sunshine.

Bleaching Flannel.—Wash the flannel, and while wet hang it in a barrel over a dish of coals; throw some sulphur on the coals, holding the breath that the sulphur fumes may not be inhaled; cover the barrel tightly, and

leave for an hour. If, on examination, the articles are not found sufficiently bleached, treat them to another sulphur bath.

Several Hints.—The use of ammonia in washing will not fade colors, but rather brighten them. To keep colored articles from fading, wash, rinse and dry in sunshine as quickly as possible. Do not let the colored clothes hang in the sunshine any longer than necessary to dry thoroughly. If there are streaks in the white clothes that will not rub out, lay them on the grass and let the sun and dew take the streaks out. Table linen and other articles liable to be stained, should be carefully examined before washing and such spots removed by soaking in milk, or dipping into melted tallow. Fruit stains disappear when equal parts of kerosene and soda are applied. Cover wine discolorations with dampened salt.

A tablespoonful of black pepper to a pail of water, will set the colors of buff or gray prints.

Mildew can be removed with bar soap and powdered chalk Wet the cloth, rub on the mixture, and lay in the sunshine.

Doing up Linen.—A large polishing iron is needed and it must be clean, and just hot enough not to burn. When ironing a shirt, begin at the neck band, then fold the back through the middle and iron it, then the sleeves, lastly the bosom. Wet the bosom once with a damp cloth, and iron hard and briskly with a polishing iron. It must be ironed on a bosom board, like collars and cuffs. Iron a collar first on the wrong side lightly, then turn and iron hard and briskly on the right side until it has a high polish and is perfectly dry. Cuffs are ironed likewise. Cambrics should always be ironed on the right side to give them a new, glossy appearance. Iron calicoes on the wrong side to preserve a new fresh look. Isinglass, or rice water, makes a delicate starch for lawns or fine muslins.

DELICACIES FOR INVALIDS.

Milk Porridge.—To three pints of milk, or milk and water, use two tablespoonfuls of Indian meal or wheat flour, or part of each. Boil a cupful of raisins in the milk and a stick of cinnamon if liked. Stir into it one dessert-spoonful of sea moss or corn starch, and season with salt and sugar

Oat Meal Gruel.—One small cupful of oat meal, stir in cold water and let it stand awhile. Then put into it one quart of boiling water and cook for three-quarters of an hour Add a little salt, and eat either hot or cold.

Indian Meal Gruel.—To one quart of water salted a little, add two tablespoonfuls of Indian meal. Boil one-half hour, then add one teaspoonful of farina, and one well-beaten egg if desired.

Beaf Tea.—To one pound of good steak cut rather fine, put one quart of cold water and let stand one hour. Then put to boil in the same water, and while heating, press the juice from the meat. When it has boiled up once or twice add to it one teaspoonful of sea moss or corn starch, and a little salt, and boil five minutes.

Mutton Broth.—To one pound of meat allow one quart of water; add salt and pepper. Boil slowly until in pieces; add a little thickening and a glass of milk or wine.

Chicken Broth.—Cut up a medium-sized chicken, and crack the bones; put it into a kettle with two quarts of cold water, a little salt and a small red pepper pod; let it boil until it is in pieces. Strain it off and to the two quarts add one tablespoonful of farina and boil ten minutes. Add, if you wish, a little rice, either before or after it is strained.

Cream Toast.—Toast the bread quickly, but do not burn it. Have ready a cupful of cream in which has been dissolved a little corn starch or farina. Add a little salt and pour over the bread.

Cooling Drinks.—Cranberries cooked and broken, currant jelly, tamarinds, or lemons, boiled in water, strained and cooled, make pleasant drinks.

Cough Tea.—To a quart of water put two ounces each of figs, raisins and licorice. Boil well and add to it one dessert-spoonful of sea moss and lemon juice.

Keeping Wine.—To prevent wine or ale in bottles, used a little at a time, from becoming stale and flat, immerse the bottle, cork end down, in a dish of water, which prevents further entrance of air.

MISCELLANEOUS RECEIPTS.

Grease Spots.—To take grease spots out of silk, of any color that water will not injure, take wheat flour and mix with water to a thin batter, spread on the grease spots and dry in the sun, or by the fire, until quite dry and crisp, so that you can crush it like dry leaves; then brush it off with a brush. Do not use an iron. This is much better than any chemical preparation and does not leave anything to show where the spot was.

Crystalizing Grasses.—Take two pounds of pulverized alum and five pints of water, put into an earthen dish, and let it come to a boil, stirring it occasionally, to dissolve it. Then set away until you can bear a finger in it. Tie the grasses in a bunch and suspend in the solution. Keep them in four or five hours, then hang up to drip.

Silver Plating Fluid.—Put into a glass vessel, one ounce of nitrate of silver, two ounces of cyanuret of potassa, four ounces of prepared Spanish whiting and ten ounces of rain water. Clean the article to be plated, and apply with a brush. Finish with a chamois skin, or a burnisher.

To Bleach Beeswax.—Mold or roll thin and lay between glass, in the hot sun, turning often till it is white, or as light as required.

Cement for Aquariums.—One part by measure of litharge, one of plaster of paris, one of dry, white sand, and one-third part of finely powdered rosin. Sift and keep tightly corked. When required for use it must be made into a putty by mixing in boiled linseed oil, with a little patent dryer added. Never use after it has been mixed with the oil for more than fifteen hours. This cement will resist the action of salt or fresh water. The tank may be used immediately, but it is best to let it dry three or four hours.

Paste That Will Keep.—Mix smoothly flour and water then pour on boiling water till it is of the proper consistency. Add a teaspoonful of pulverized alum and a few drops of carbolic acid and oil of cloves. Strain through a sieve, and put into wide mouthed glass bottles with tight-fitting covers. This will always be ready for use. Enough can be made at one time to last a year.

KENSINGTON PAINTING.

This work is really very simple, and requires no artistic training; any one who can use a pen, can master it. The art may appropriately be applied to any fabric usually decorated with embroidery. The materials necessary are paints, pen, palette and knife, turpentine, and megilp for felt. The stamped material and a board on which to tack it, must be drawn over a drawing board smoothly and tacked securely. Colorado pens No. 1 are best for wide daisy strokes, but for all other work use Colorado pens No. 2. Tube paints are used just as they come in the tubes. Holding the pen bottom up, take up some paint in the hol-

low of the pen, and wipe the back of the pen with a piece of cloth. Draw the pen, with back to the material, over the outlines first, then fill in the design; shading as the taste dictates. Begin at the edge, and paint toward the center. To accomplish this, scratch the design over with the pen's point or a needle, remembering to make the lines run toward the center. Use the following colors: Medium cinnabar green, caledonian brown, burnt sienna, orange chrome, king's yellow, burnt umber, crimson lake, scarlet lake, rose madder, Chinese vermilion, flake white, ivory black, Naples yellow, yellow ochre, Antwerp blue and megilp.

In this kind of painting there are two terms used: "daisy strokes" and "rolls." To do the daisy stroke, scoop up the paint on the inside of the pen, then touching the point to the end of the petal, flatten out the pen a little, and draw it down to the centre of the flower, thereby leaving a roll of paint on each side of the petal. Rolls are made by taking the paint in a little roll on the edge of the pen nearer the outer edge of the petal or leaf, and bringing the point down on the stamped edge, leaving it there in a roll. The paint has to be taken sometimes on the other according to the side of the leaf or petal to be rolled. The following little table, made out by an artist, may help in mixing the tints.

If you mix dark green and purple you obtain bottle green. Mix white and medium yellow, and you have buff. Mix red, black and blue, and you get dark brown. Mix bronze blue and lemon yellow and black, and you have dark green. Mix white, medium yellow and black, and you have drab. Mix white, lake and lemon yellow, and you have flesh tint. Mix lemon yellow and bronze blue, and you have grass green. Mix white and black and you have gray. White and purple, and you have lavender. Red, black and medium yellow, make maroon. Lake and purple make magenta. Medium yellow and purple make olive

green. Medium yellow and red make orange. White, ultramarine blue and black make pearl tint. White and lake make pink. Ultramarine blue and lake make purple. Orange, lake and purple make russet. Medium yellow, red and white, make sienna. White and ultramarine blue make sky blue. Ultramarine blue, black and white, make slate. Vermilion and black make Turkey red. White, yellow, red and black make umber. Blue and yellow make green. Blue and burnt sienna make green. Green and purple make russet. Green and orange make olive.

Shades for leaves; green No. 1 and king's yellow. Green No. 1 and yellow ochre. Green No. 1 and burnt sienna, king's yellow and burnt sienna. Blue and yellow ochre for apple leaves. White and rose madder or scarlet lake for pink roses and light pinks. Scarlet lake and vermilion for poppies. Shade with crimson lake. King's yellow for yellow roses and butter-cups. Crimson lake and vermilion for deep red roses and dark pinks. Burnt sienna, green and yellow for undersides of rose leaves Broken and turned leaves of yellow ochre.

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